

643.6

General

SEP 10 1911

General Electric  
The <sup>1911</sup> G.E.

# Heating Appliances



G-E  
DIVISION

EDISON ELECTRIC APPLIANCE CO., INC.  
NEW YORK CHICAGO ONTARIO, CAL.

## General Electric Type Electric Heating Appliances

### *List of "G-E" Distributors*

Albany, N. Y.	Havens Electric Co.	Jacksonville, Fla.	Florida Elec. Supply Co.
Atlanta, Ga.	Carter Electric Co.	Kansas City, Mo.	B-R Electric Co.
Baltimore, Md.	Southern Electric Co.	Los Angeles, Cal.	Pacific States Elec. Co.
Birmingham, Ala.	Matthews Electrical Supply Co.	Memphis, Tenn.	Electric Supply Co.
Boston, Mass.	Pettengell-Andrews Co.	Minneapolis, Minn.	Peerless Electric Co.
Buffalo, N. Y.	Robertson-Cataract Elec. Co.	New Orleans, La.	Woodward-Wight & Co., Ltd.
Butte, Mont.	Butte Electric Supply Co.	Newark, N. J.	Tri-City Electric Co.
Cedar Rapids, Iowa	J. B. Terry Co.	New York City	E. B. Latham & Co.
Chattanooga, Tenn.	James Supply Co.	New York City	Sibley-Pitman Elec. Corp.
Chicago, Ill.	Central Electric Co.	Oklahoma City, Okla.	Southwest General Electric Co.
Cincinnati, Ohio	F. D. Lawrence Electric Co.	Omaha, Neb.	Mid-West Elec. Co.
Cleveland, Ohio	Republic Electric Co.	Philadelphia, Pa.	Phila. Elec. Co. Supply Dept.
Columbus, Ohio	Erner & Hopkins Co.	Pittsburgh, Pa.	Union Electric Co.
Columbia, S. C.	Perry-Mann Electric Co.	Portland, Ore.	Pacific States Elec. Co.
Dallas, Texas	Southwest General Electric Co.	Rochester, N. Y.	Wheeler-Green Elec. Supply Co.
Dayton, Ohio	The Wm. Hall Electric Co.	Salt Lake City, Utah.	Capital Electric Co.
Denver, Colo.	Hendrie & Bolthoff M. & S. Co.	San Francisco, Cal.	Pacific States Electric Co.
Des Moines, Iowa	Mid-West Electric Co.	St. Louis, Mo.	Wesco Supply Co.
Detroit, Mich.	Frank C. Teal Co.	St. Paul, Minn.	Northwestern Electric Equip. Co.
Duluth, Minn.	Northwestern Elec. Equip. Co.	Syracuse, N. Y.	Mohawk Elec. Supply Co.
El Paso, Texas	Southwest General Electric Co.	Toledo, Ohio.	W. G. Nagel Electric Co.
Houston, Texas	Southwest General Electric Co.	Washington, D. C.	National Electrical Supply Co.
Indianapolis, Ind.	Indianapolis Elec. Supply Co.	Waterbury, Conn.	New England Eng. Co.

### *Location of Edison Electric Appliance Co., Inc., Service Stations*

Service Stations of the Edison Electric Appliance Co., Inc.,  
have been established in the following cities:

BOSTON	138 Purchase Street
CHICAGO	5660 West Taylor Street
LOS ANGELES	Equitable Savings Bank Bldg., 1st and Spring Sts.
NEW YORK	147 Waverly Place
ONTARIO, CAL.	Ontario Works
PORLAND, ORE.	Morgan Bldg., Broadway and Washington St.
SAINT LOUIS	Chemical Bldg., 721 Olive St.
SALT LAKE CITY	147 Regent St.
SAN FRANCISCO	Shawmut Bldg., 507 Mission St.
SEATTLE	Maritime Bldg., 911 Western Ave.

## General Electric Type Electric Heating Appliances

### General Electric Chippendale Coffee Service Set



A DISTINCTIVE design in Sheffield Plate, in the style of the furniture designed by Chippendale, which for two hundred years has been unrivalled in its gracefulness and harmony of proportion. The combination of rich gray finish Sheffield Plate and the applied white metal border places this hollow-ware in a class apart from anything of its kind manufactured in America today. Made throughout of 18 per cent nickel silver, heavily silver plated; inside of urn also is silver plated.

The purpose of our Chippendale Coffee Service Set is not to replace the coffee percolator, but to supplement it with a serving urn and tray of authentic period design. The coffee when prepared is poured into the urn and proper temperature is maintained by the heating element.

There is no finer gift than one of these Chippendale urns—no gift which will be more appreciated.

Capacity of our Chippendale coffee urn is twelve large cups. Its height over all is 19 inches. Diameter over handles is 12 inches. Size of base, 7 x 10 inches. Diameter of tray, 18 inches. Furnished complete with silk covered cord and attachment plug.

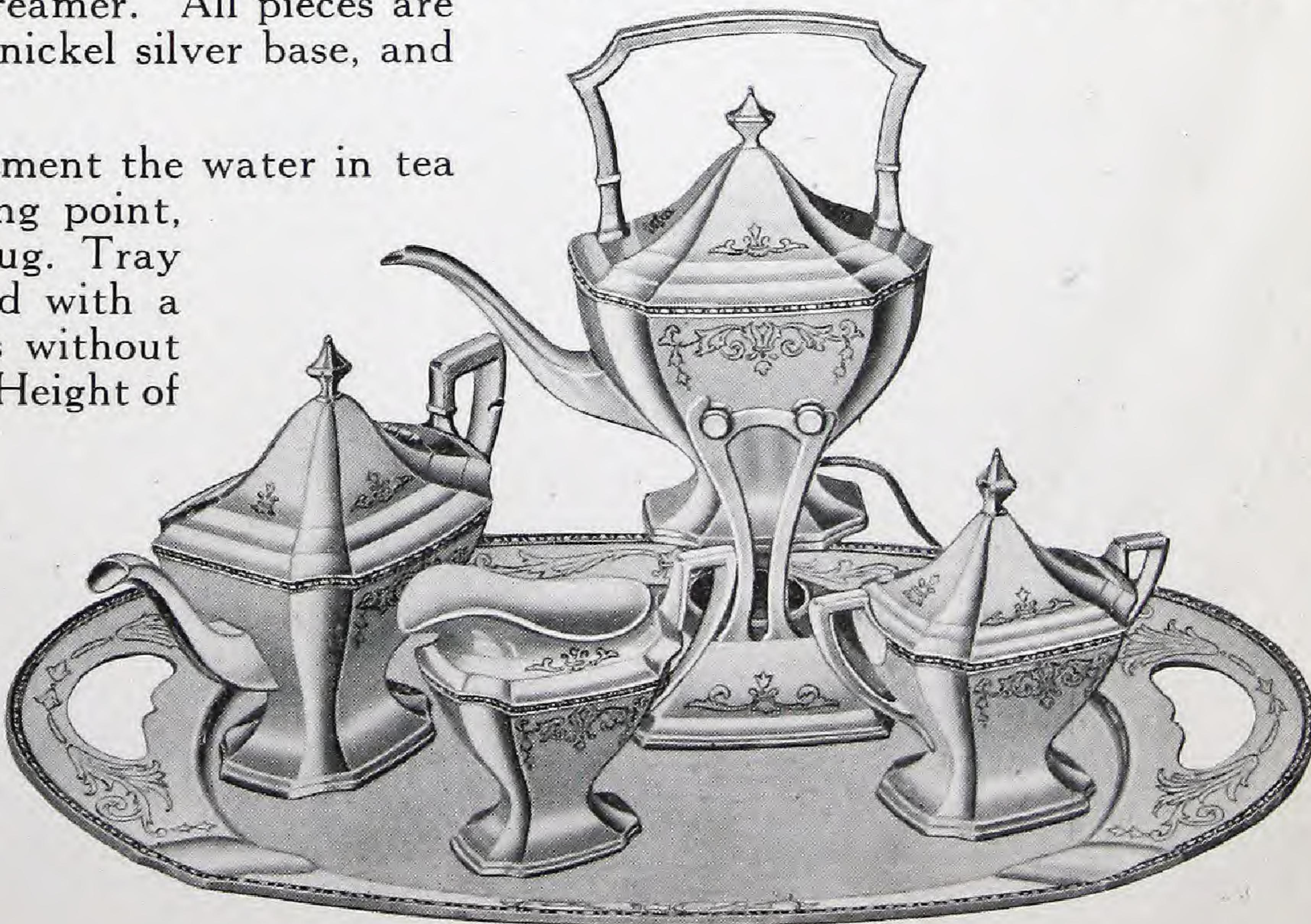
Cat. No.	Description	Wattage	Shipping Weight
414P8	Service Urn	400	16 lb.
400Y7	18-in. Round Tray	...	4 lb.

### General Electric Chippendale Tea Service Set

ONE of the most elaborate and surely one of the most beautiful tea service sets ever designed. The pattern is our celebrated Chippendale, a period reproduction based on the graceful beauty of this master craftsman's idea in furniture successfully applied for the first time to Sheffield Plate. Set consists of a tray of truly regal proportions with applied border of white metal and having pierced handles, an electrically heated tea pot and tea kettle and a sugar and creamer. All pieces are heavily quadruple silver plated on 18 per cent nickel silver base, and are silver plated inside.

By means of an immersion type heating element the water in tea kettle and teapot is quickly brought to boiling point, when current may be turned off by removing plug. Tray measures 18 x 24 inches and is richly decorated with a scroll design. Our Sheffield Tea Service Set is without peer as a gift set for those of discrimination. Height of tea kettle, over all, including stand, 13 inches. Width over spout, 11 inches. Capacity, 3 pints. Height of teapot, 8 inches. Width over spout, 12 inches. Capacity, 2 pints.

Cat. No.	Description	Wattage	Shipping Weight
414K1	Chippendale Tea Pot	400	9 lb.
414K4	Chippendale Tea Kettle	400	6 lb.
400Y6	Chippendale Creamer	...	10 lb.
400Y5	Chippendale Sugar	...	3 lb.
400Y8	Chippendale Tray	...	2 lb.



**General Electric Grecian Urn Coffee Set**



IN THIS pleasing set we have combined our No. 214P5 Grecian Urn Coffee Machine with our service tray and sugar and creamer in a manner to make a most attractive set, and one which will delight the heart of any housewife. For those occasions when the unexpected guest arrives, for birthdays, holidays, and other feast days of the year, when only the best will do, our Grecian Urn Coffee Set will be a most appropriate addition to milady's table service.

The Urn has a capacity of nine cups. It is constructed throughout of copper. Fitted with safety switch which protects heating element from accidentally burning out should percolator boil dry. Finished in plain but attractive panel design, nickel plated and polished. Tray, sugar and creamer are of the same general design and construction. Tray measures 12 x 18 inches. Inside of percolator is plated with pure silver.

Cat. No.	Description	Wattage	Shipping Weight
214P5	Paneled Grecian Urn	400	7 lb.
400Y2	Sugar and Creamer	...	2 lb.
400Y1	Tray	...	3 lb.

**General Electric Colonial Urn Coffee Set**

A COMBINATION of our No. 214P4 Colonial Paneled Urn and our tray, sugar and creamer. For families desiring a short, paneled urn of unusually pleasing design we recommend our Colonial pattern percolator.

This design reflects the simplicity and good taste of the Colonial reproductions. Percolator is fitted with 400-watt heating element and is equipped with safety switch. Height of urn over all, 12 inches. Capacity, 9 cups. Size of tray, 12 x 18 inches.

Cat. No.	Description	Wattage	Shipping Weight
214P4	Paneled Colonial Urn	400	7 lb.
400Y2	Sugar and Creamer	...	2 lb.
400Y1	Tray	...	3 lb.



## General Electric Type Electric Heating Appliances

### General Electric Tray, Sugar and Creamer

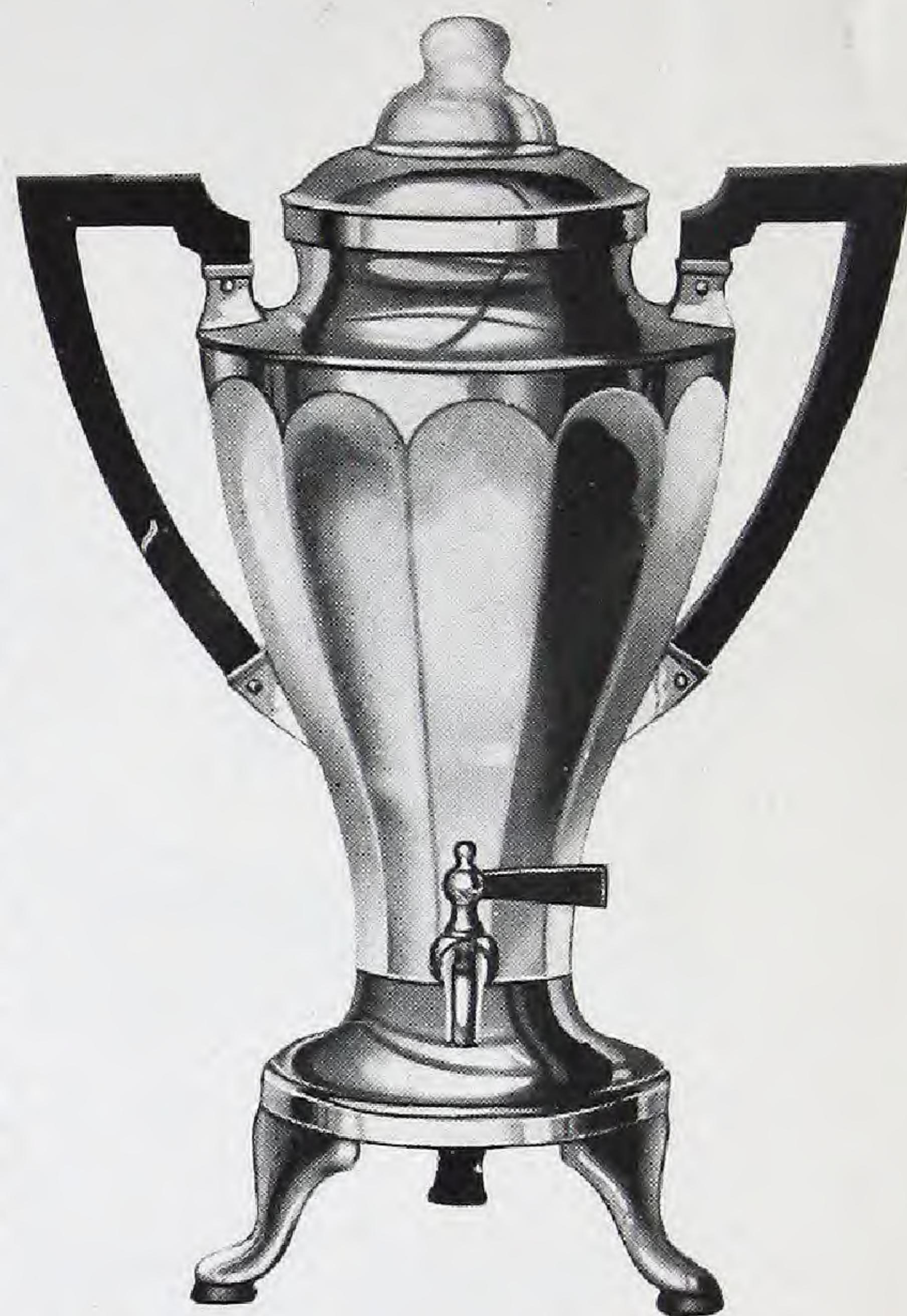


Cat. No.	Description	Shipping Weight
400Y1	Tray	3 lb.
400Y2	Sugar and Creamer	2 lb.

### General Electric Paneled Grecian Coffee Urn

A RICH, paneled design patterned after a Grecian Urn of graceful proportions. The capacity of this urn is nine cups. It percolates quickly and quietly. Inside of percolator is plated with pure silver. Entire percolator is made of copper and finished in highly polished nickel and is fitted with ebonized wood handles. Has 400-watt heating element. Safety switch protects heating element from accidental burn out should coffee boil dry. Fiber feet prevent scratching of table or buffet surface.

Cat. No.	Description	Wattage	Shipping Weight
214P5	Paneled Grecian Urn	400	7 lb.



### General Electric Plain Grecian Urn

THIS percolator is of same general design and construction as our No. 214P5 Grecian pattern, except that the sides of pot are plain instead of paneled. Many prefer this type, owing to the ease with which it may be cleaned and its artistic appearance. Equipped, same as our No. 214P5, with safety switch, cord, attachment plugs, etc. Capacity, 9 cups.

Cat. No.	Description	Wattage	Shipping Weight
214P6	Plain Grecian Urn	400	7 lb.



### General Electric Colonial Coffee Urn

THOSE who admire things Colonial will find our Colonial Coffee Urn of an unusually pleasing design. Its graceful lines, curved handles of ebonized wood and artistic paneled body make it one of the most popular of our percolator designs. Equipped with 400-watt heating element and automatic safety switch. Capacity, nine cups. Height over all, 12 inches. Width over handles, 10 inches.

Cat. No.	Description	Wattage	Shipping Weight
214P4	Paneled Colonial Urn	400	7 lb.

## General Electric Type Electric Heating Appliances

### General Electric Colonial Coffee Pot

DESIGNED for those who wish a pleasing Colonial design pot type percolator for table use. Has artistically paneled copper body, finished in polished nickel; ebonized wood handle. Capacity, 7 cups. Has 400-watt heating element. Percolator is protected from burning out by automatic safety switch.

Cat. No.	Description	Wattage	Shipping Weight
214P3	7-cup Paneled Pot	400	5 1/4 lb.



### General Electric Nickel Percolator

ONE of the most satisfactory percolators we have ever sold. Design is one which has pleased thousands of housewives, and the efficiency of this percolator has been proved beyond dispute.

Made throughout of copper, heavily nickel plated. Design is a graceful rounding plain pattern. Fitted with 400-watt heating unit. This is a percolator which will give years of service and is one of the best investments of its kind that the housewife could make. Complete with cord and attachment plugs. Capacity, 7 cups.

Cat. No.	Description	Wattage	Shipping Weight
214P7	7-cup Nickel	400	5 lb.

### General Electric Nickel Percolator

AN ATTRACTIVE seven-cup coffee percolator of plain but attractive design. Constructed of copper throughout and finished in highly polished nickel. Has valveless percolating mechanism. Handle of percolator is of ebonized wood. Capacity, 7 cups. Percolator is fitted with automatic safety switch to prevent over-heating should coffee accidentally boil dry.

Cat. No.	Description	Wattage	Shipping Weight
214P2	7-cup Nickel	400	5 1/4 lb.



### General Electric Aluminum Percolator

A PLAIN design which is popular in many households, as it is so easily kept clean and harmonizes well with any tableware. Made of heavy aluminum. This six-cup size is just the pot for everyday use. Valveless percolating mechanism has no moving parts to get out of order. Automatic safety switch protects heating element should water accidentally boil dry while current is turned on. Fitted with ebonized wood handle.

Cat. No.	Description	Wattage	Shipping Weight
214P1	6-cup Aluminum	400	5 1/2 lb.

## General Electric Type Electric Heating Appliances

### General Electric Three-Heat Chafing Dish

A FINELY finished chafing dish of handsome design, heated by a three-heat disc stove. Is made throughout of seamless copper, nickel plated and highly polished. Handles are of ebonized wood. Stove is fitted with heating element of three wattages, 600, 400 and 200, which are available by transposing plug. This is a convenient means of regulating the heat so that practically any temperature may be secured. Food pan or blazer has capacity of three pints.

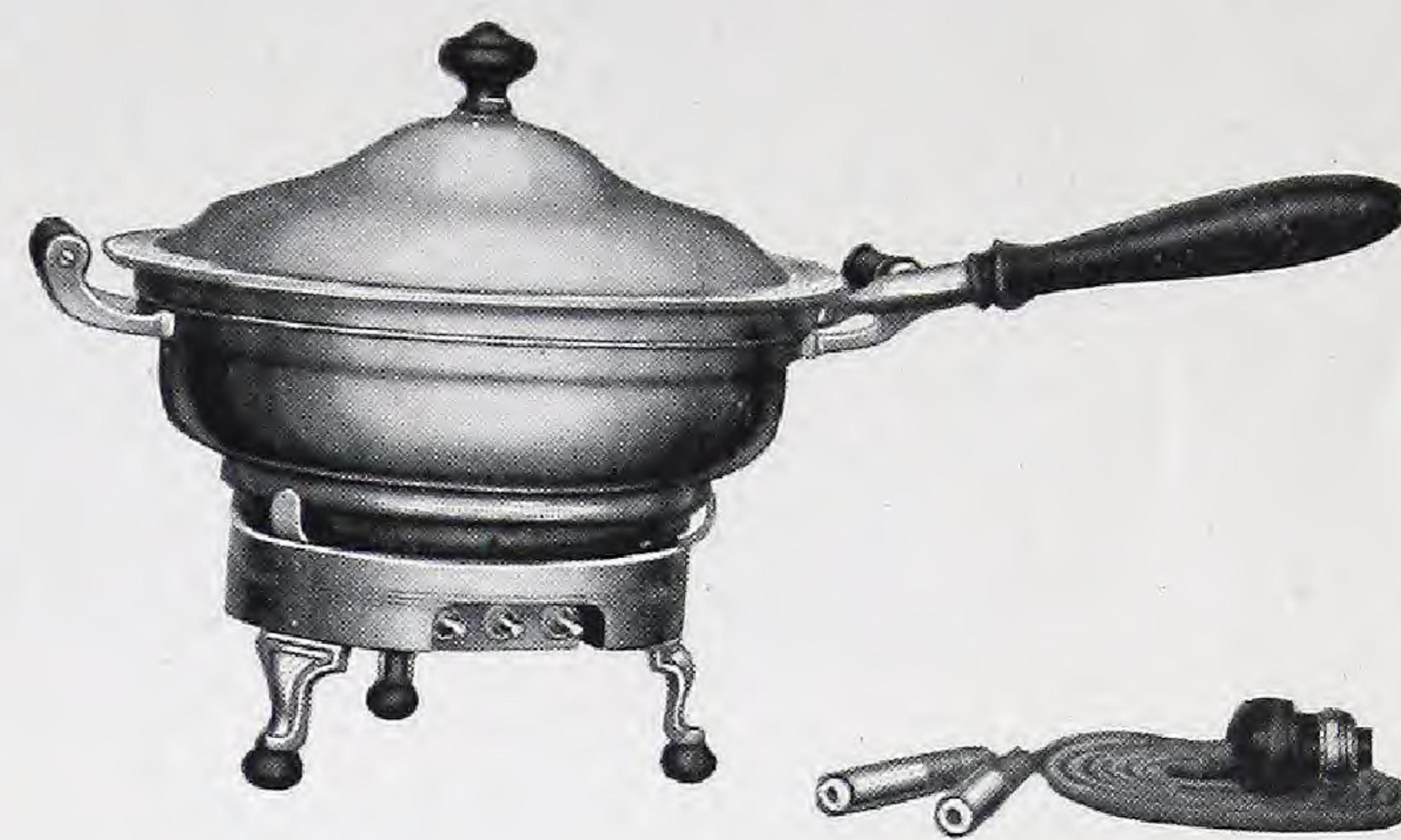
When chafing dish is not in use, the disc stove may be used for other cooking purposes, an advantage that will prove handy on many occasions.

Furnished complete with cord and attachment plug.

Cat. No.  
195524

Wattages  
600-400-200

Shipping Weight  
9½ lb.



Cat. No.  
224C1

Wattages  
450-225

Shipping Weight  
9¾ lb.

### General Electric Mission Pattern Chafing Dish

CHAFING dish of unusual design, patterned after the mission style. Made throughout of heavy sheet copper and finished in polished nickel plate. This chafing dish is furnished with two receptacles for inserting plug to obtain either of two heats. Wattages: 450 and 225. Dimensions: Height, 10½ inches; diameter, 9 inches. Capacity of food pan or blazer, 4½ pints. Furnished with attachment plug and interchangeable switch plug.

### General Electric Curling Tongs

NICELY finished pair of Curling Tongs equipped with 20-watt heating element, which quickly brings the tongs to desired temperature and maintains it with minimum consumption of current. By an ingenious spring arrangement on the handles these curling tongs can be transformed into an electrically heated comb for drying the hair. Fitted with special light-weight cord and plug and guaranteed to give satisfaction. Length over all, 12 inches.

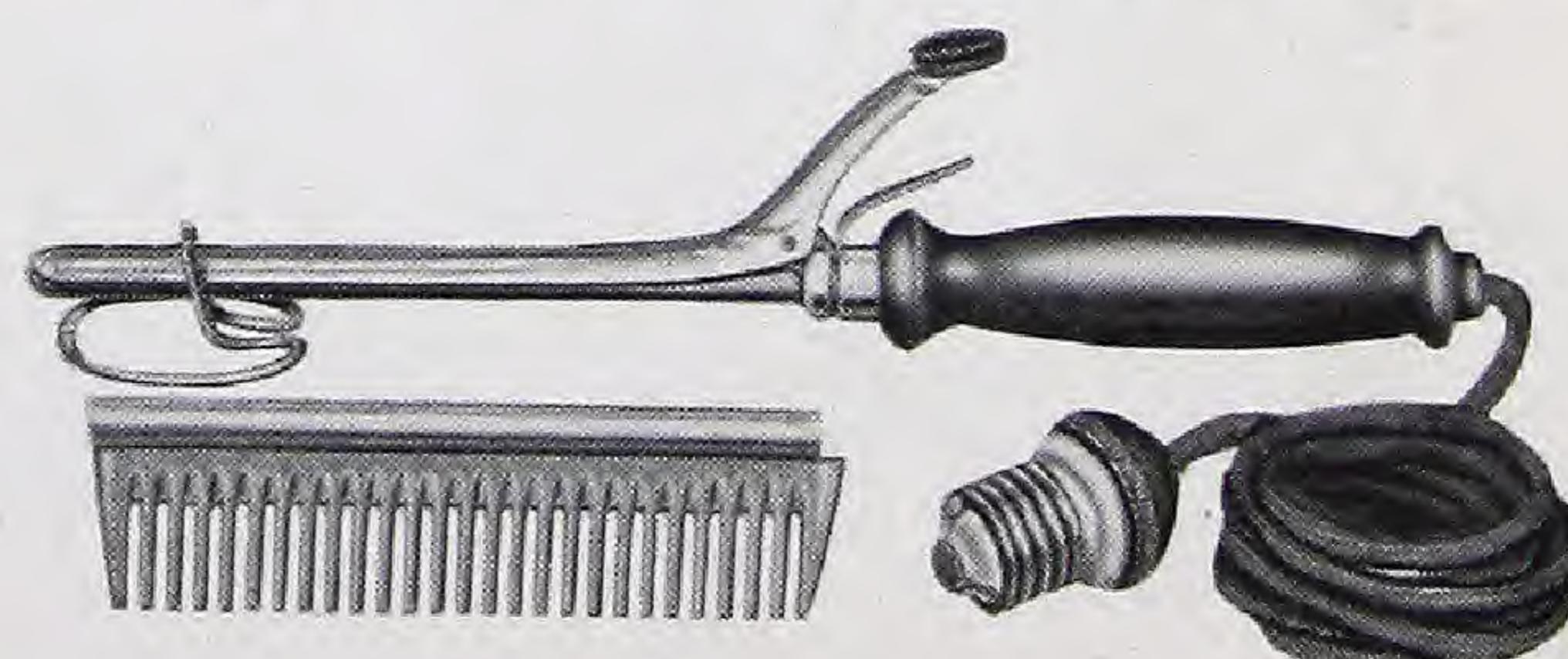
Cat. No.

212L2 (Less comb) 22  
212L1 (With comb) 22

Wattage

Shipping Weight

1½ lb.  
1½ lb.



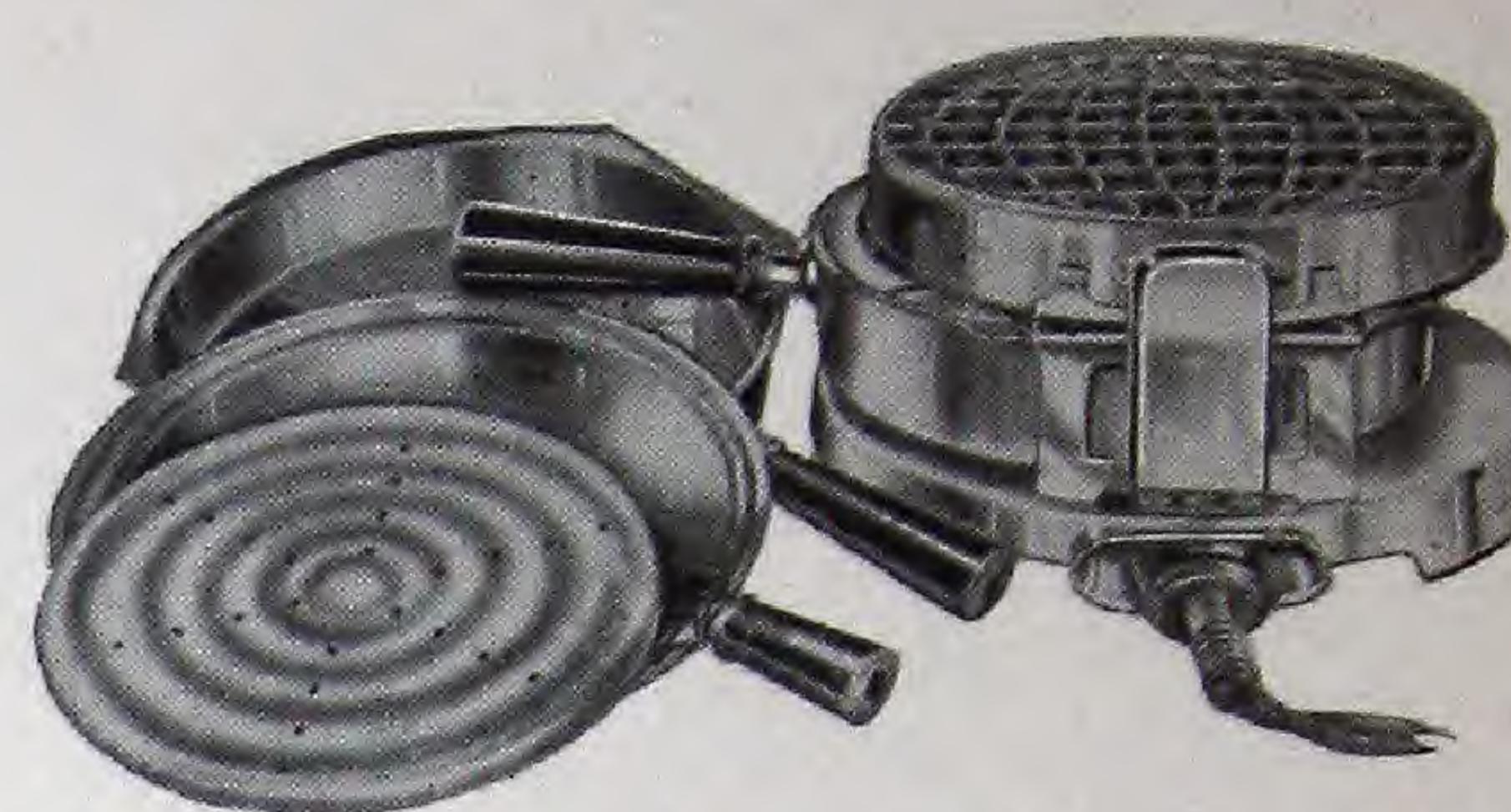
## General Electric Type Electric Heating Appliances

### General Electric Round Grill

A ROUND grill of ingenious construction and attractive pattern. Two cooking operations may be carried on at the same time; one above, the other below the coils. Thus, it is possible to use broiler beneath the coils while food is frying in the shallow dish above. A cover is furnished which fits either dish or may be used as a reflector above or below coils, as the case may be when one cooking operation is carried on. Also may be used for making toast.

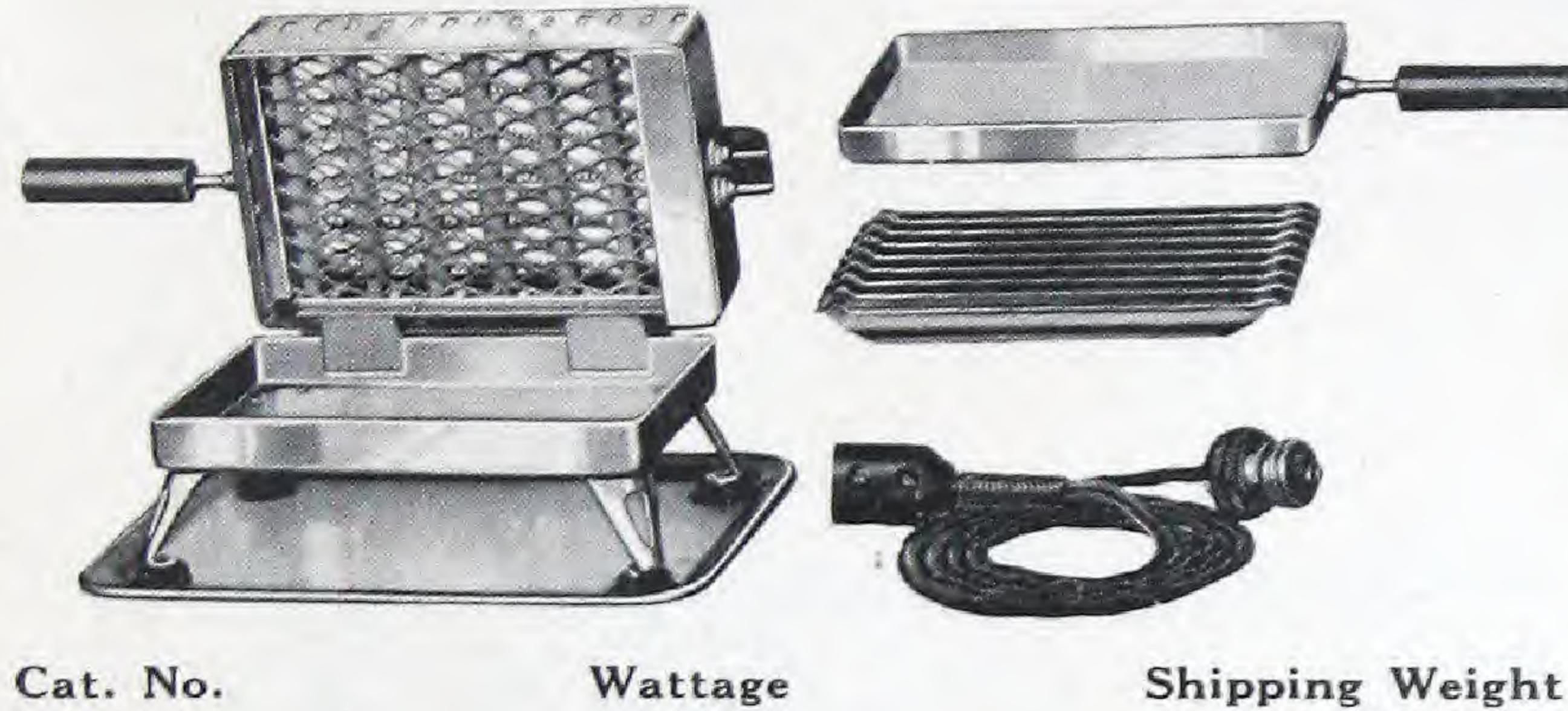
Our round grill is made of pressed steel, nickel plated and highly polished. With the grill are furnished deep lower dish with broiling grid and a shallow dish and cover, each having ebonized wood handles. Three heats are obtained by reversing position of switch plug, which gives wattages of 600-300-150.

Diameter of Grill, 9 $\frac{1}{4}$  inches. Height over all, 6 $\frac{1}{4}$  inches. Capacity of deep dish, 2 $\frac{1}{2}$  pints; shallow dish, 1 $\frac{3}{4}$  pints.



Cat. No.	Wattage	Shipping Weight
236G1	600	8 lb.

### General Electric Radiant Grill

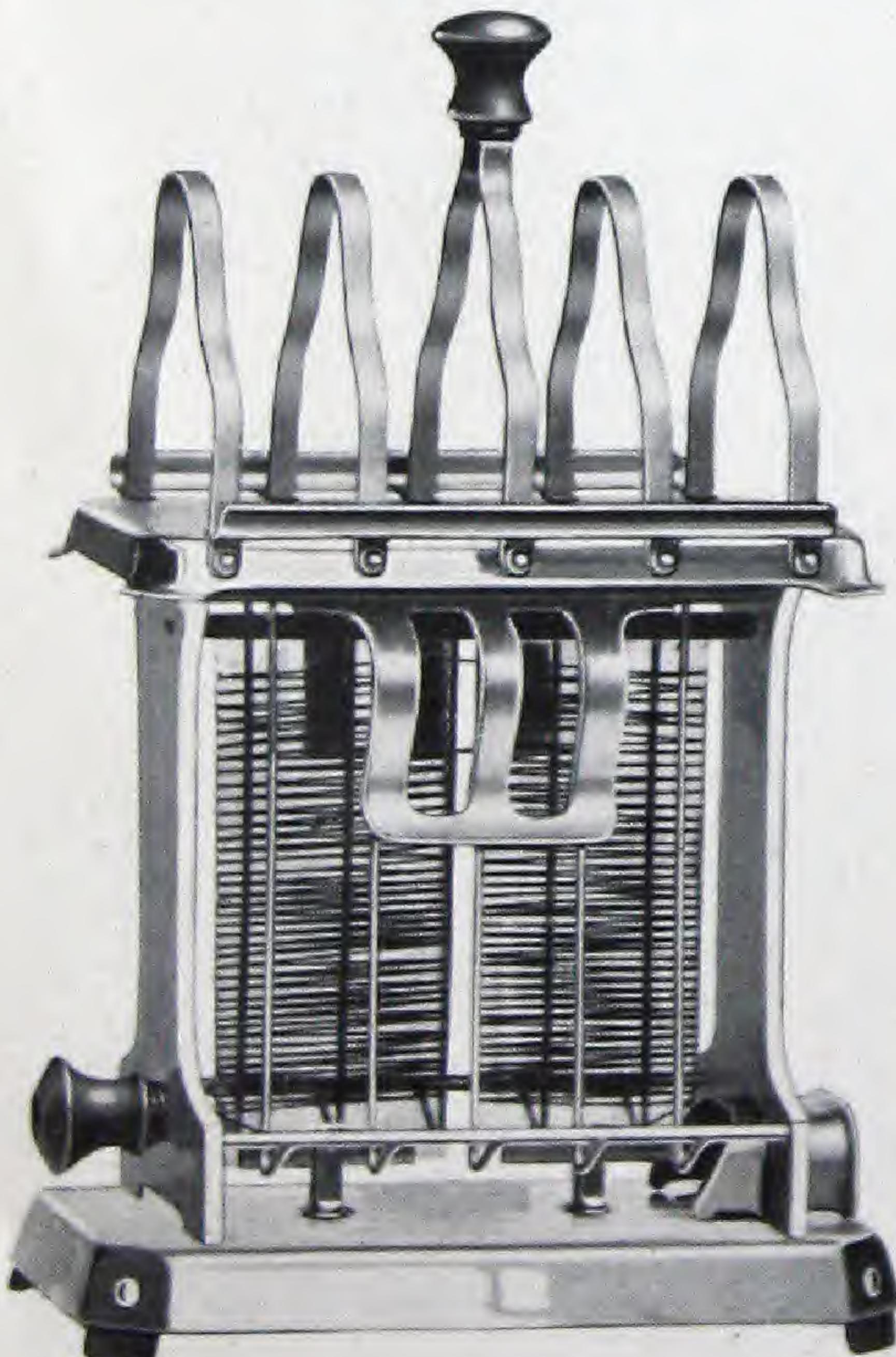


Cat. No.	Wattage	Shipping Weight
153488	600	15 lb.

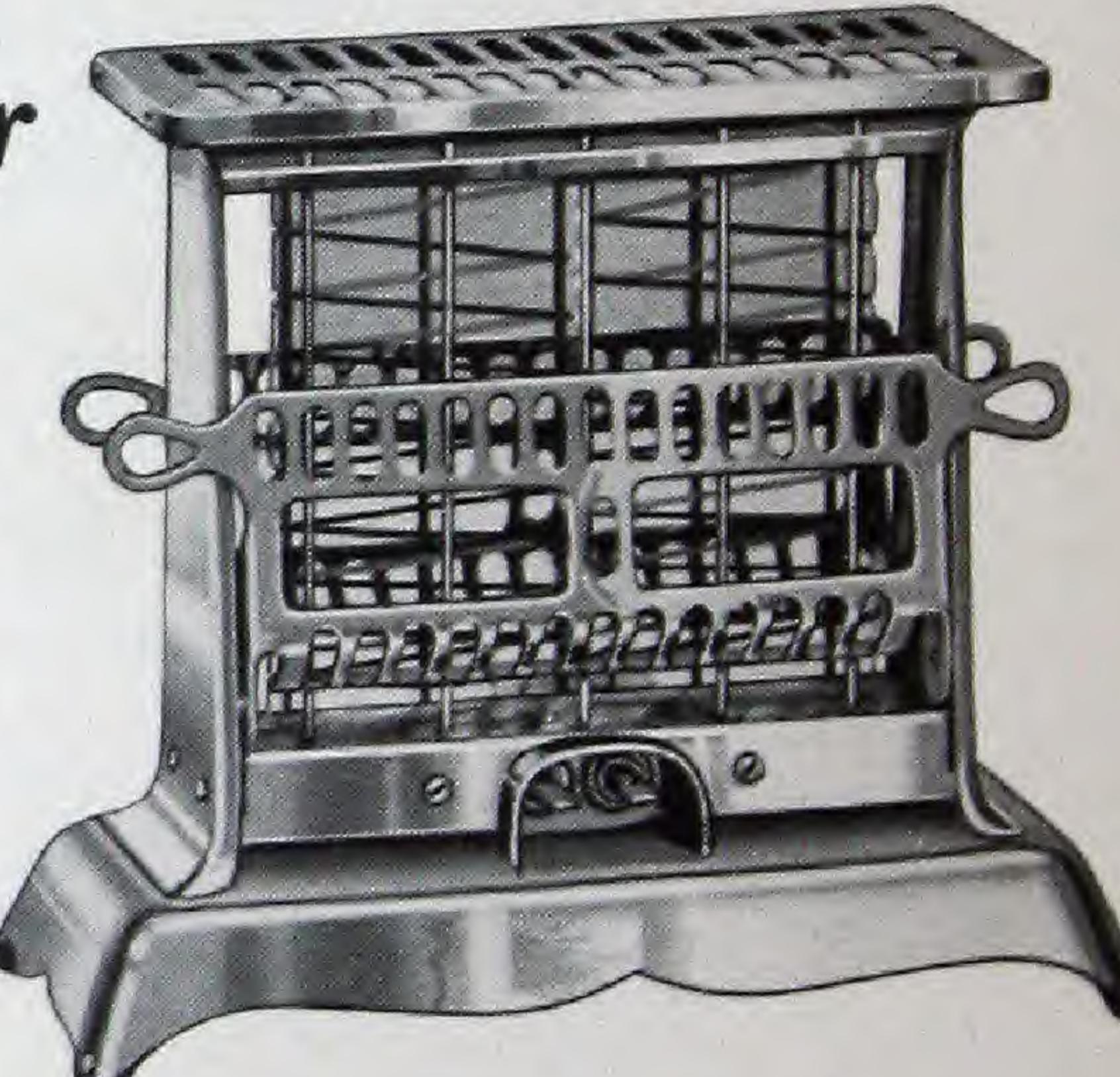
A GRILL of the radiant type, with rugged sheet metal frame which supports the heating element. In this frame the glowing coils are mounted on porcelain supports. May be used as a grill for broiling chops, fish, etc., or as a toaster. By using the shallow aluminum pan on top it may be used for frying or as a griddle. If desired, two operations can be carried on at the same time.

Complete equipment consists of grill with aluminum frying pan, broiling rack and finely finished tray. Size of heating surface, 5 x 8 $\frac{1}{4}$  inches. Wattage of heating element, 600. Furnished with 6 feet of cord and plugs.

### General Electric Ornamental Radiant Toaster



A STURDY toaster of the radiant type with spring racks for holding bread in position. Made throughout of sheet steel heavily nickelized and highly polished. Toasts two slices of bread at one time. Top of toaster may be used for keeping toast hot. This is one of the most efficient toasters on the market and has won its way to favor in thousands of homes because of its pleasing design and serviceable quality. The use of this toaster enables one to have golden brown toast on the breakfast table piping hot at a very low current consumption. Fitted with 550-watt heating element. Furnished complete with 6 ft. cord and attachment plugs. Height, 8 inches; base dimensions, 4 x 9 inches.



Cat. No.	Wattage	Shipping Weight
215T1	550	3 $\frac{1}{4}$ lb.

### General Electric Toaster with Rack

THIS toaster, while not as large as our No. 215T1, is provided with detachable rack which enables the toast to be kept warm until ready to be served. Toasts two slices of bread at one time, bread being held in position by easily operated clamps. Fitted with 450-watt heating element. A handle is provided at end opposite attachment plug. Height over all, without rack, 6 $\frac{3}{4}$  inches. Size of base, 4 x 7 inches. Furnished complete with cord and attachment plug, and with or without rack, as desired.

Cat. No.	Wattage	Shipping weight
214T2	450	2 $\frac{1}{2}$ lb.

## General Electric Type Electric Heating Appliances

### General Electric 4-Inch Disc Stove



A FOUR-INCH stove with incased disc unit mounted on a polished slate base. Because of its low wattage no special wiring is required. Although small in size, it is remarkably efficient and quickly heats water or milk. Ideal for the sick-room. It may also be used with small pan for frying. Diameter, 4 inches.

Cat. No.  
153471

Wattage  
500

Shipping Weight  
3 lb.

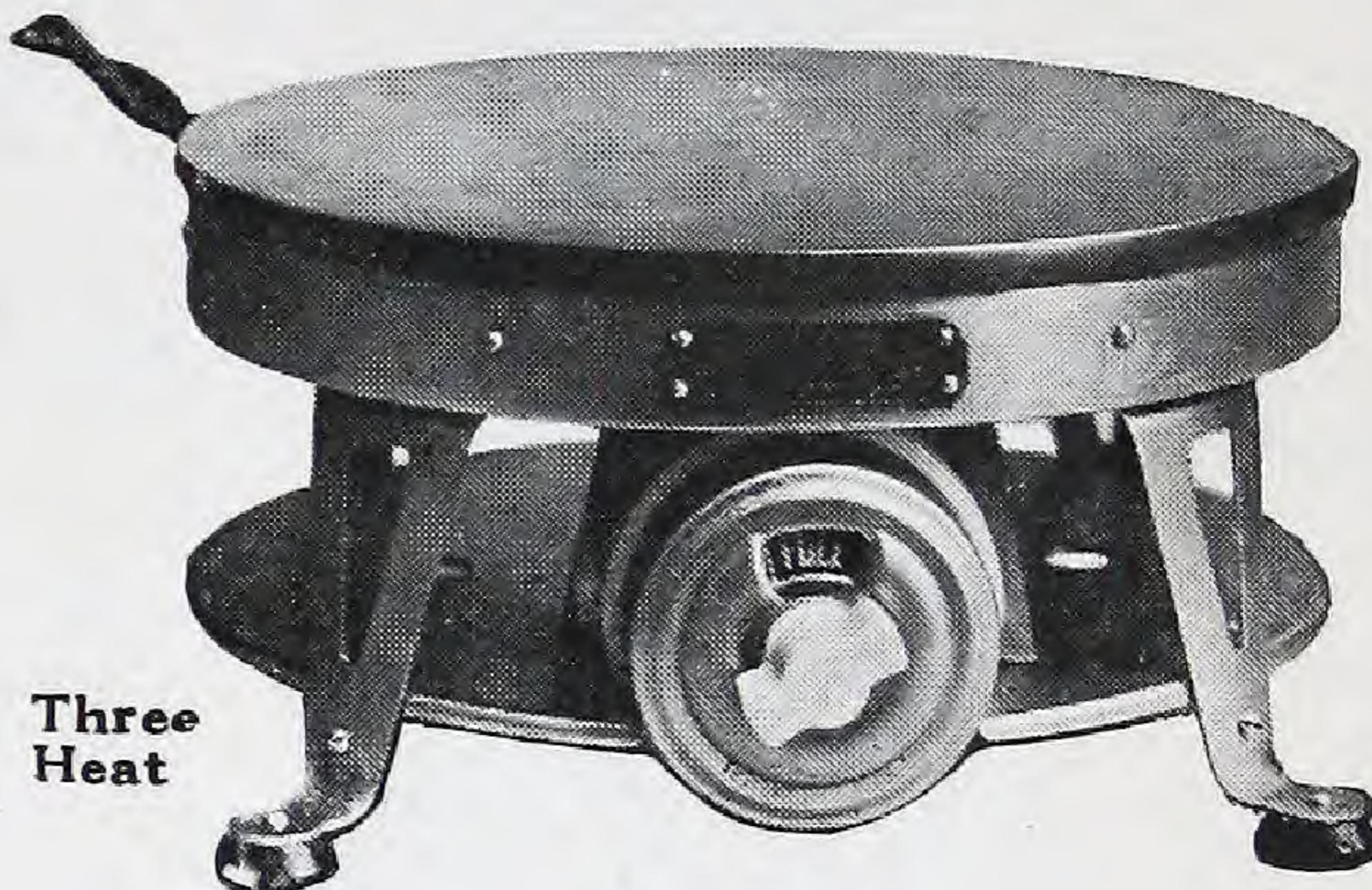
### General Electric 6-Inch Three-Heat Disc Stove

HAS incased disc unit, making this an unusually efficient stove for general utility. Has more than twice the area of our four-inch disc stove and consumes but 20% more current. Strongly made throughout, being constructed of steel. All parts, except top, are nickel plated and polished. Furnished complete with switch, attachment plug and cord.

Cat. No.  
236D6

Wattage  
600-300-150

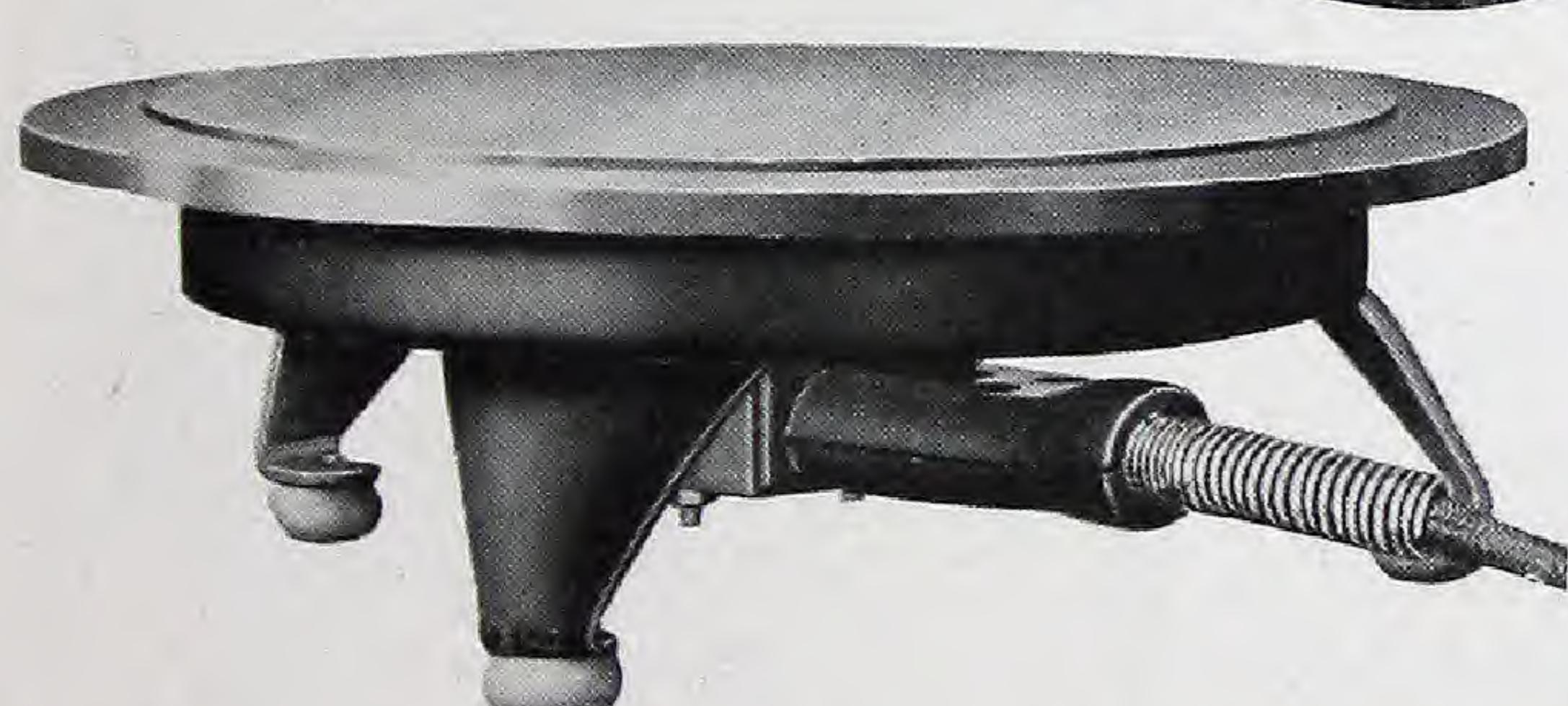
Shipping Weight  
6 lb.



### General Electric 8-Inch Disc Stove

With Sheath Wire Unit

FOR all cooking purposes where a large disc stove is necessary, our eight-inch sheath wire unit disc will be found a most satisfactory type. The sheath wire heating unit is cast into the disc. This stove is identical in construction with the Hotplates on General Electric Type Ranges, insuring freedom from electrical or mechanical trouble of any kind. This is a three-heat Stove with wattages of either 1000-500-250, or 1500-750-375, and heat is controlled by three-heat snap switch. Diameter over all, 10½ inches. Diameter of hotplate, 8½ inches. Rim around hotplate is nickel plated and polished. Base and feet are japanned. Furnished with contact plug, 6 ft. cable and switch.



Cat. No.  
196715  
203752

Wattage  
1000-500-250  
1500-750-375

Shipping Weight  
8 lb.  
8 lb.

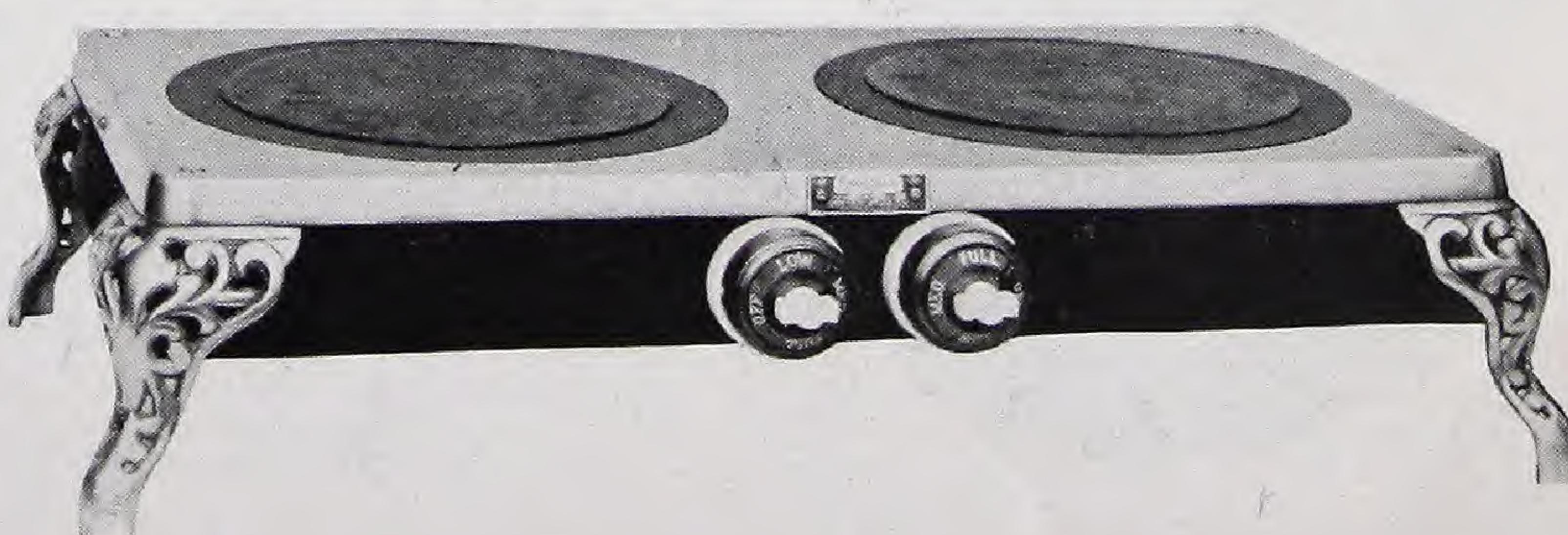
### General Electric Twin Disc Hotplate

ONE of the sturdiest hotplates ever designed, fitted with sheath wire cast-in heating elements of either 1000-500-250 watt or 1500-750-375 watt capacity, mounted on substantial frame 8 inches high, 24 inches long and 12 inches wide. Heat of each disc may be controlled at will with separate three-heat indicating snap switch at front of hot-plate. An unusually neat and rugged type; one which will give long service. May be used for all cooking operations where two-burner hotplate is required.

Cat. No.  
232D2  
233D2

Wattage of each Plate  
1000-500-250  
1500-750-375

Shipping Weight  
35 lb.  
35 lb.



## General Electric Type Electric Heating Appliances

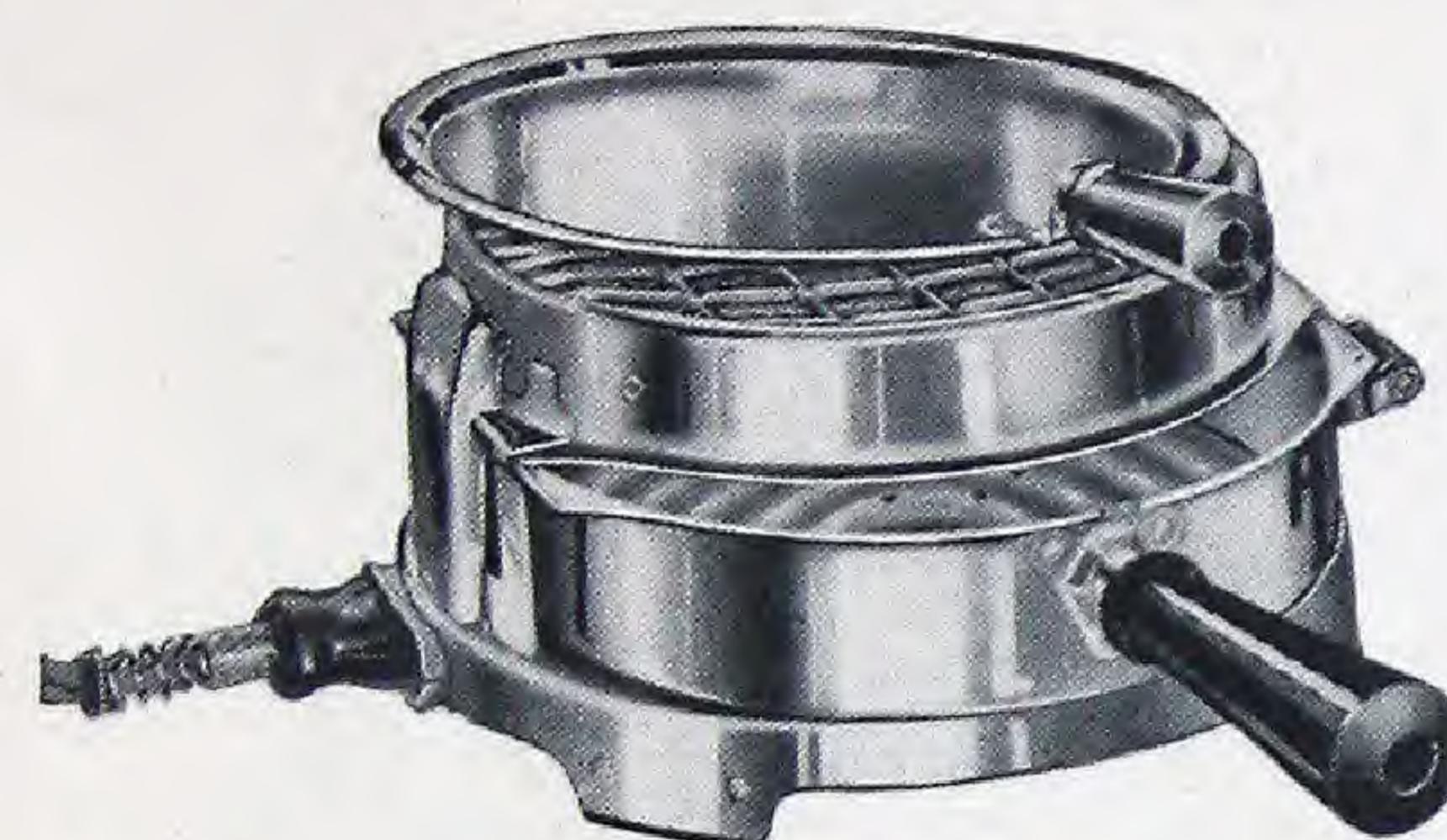
### General Electric Ovenette

THE design of this ovenette is such that it bakes and roasts to perfection on the round grill shown below. Roasts meat and small game; bakes pies, cake, biscuits, potatoes, etc. Made of steel throughout. Finished in polished nickel. Has adjustable steam vent. Ebonized wood handles. Furnished with baffle plate and metal section or ring for increasing size of ovenette for larger cooking operations. Diameter, 11 inches. Height, without ring, 6 inches. Height of ring, 2 inches.



Cat. No.  
200Y3

Shipping Weight  
4 lb.



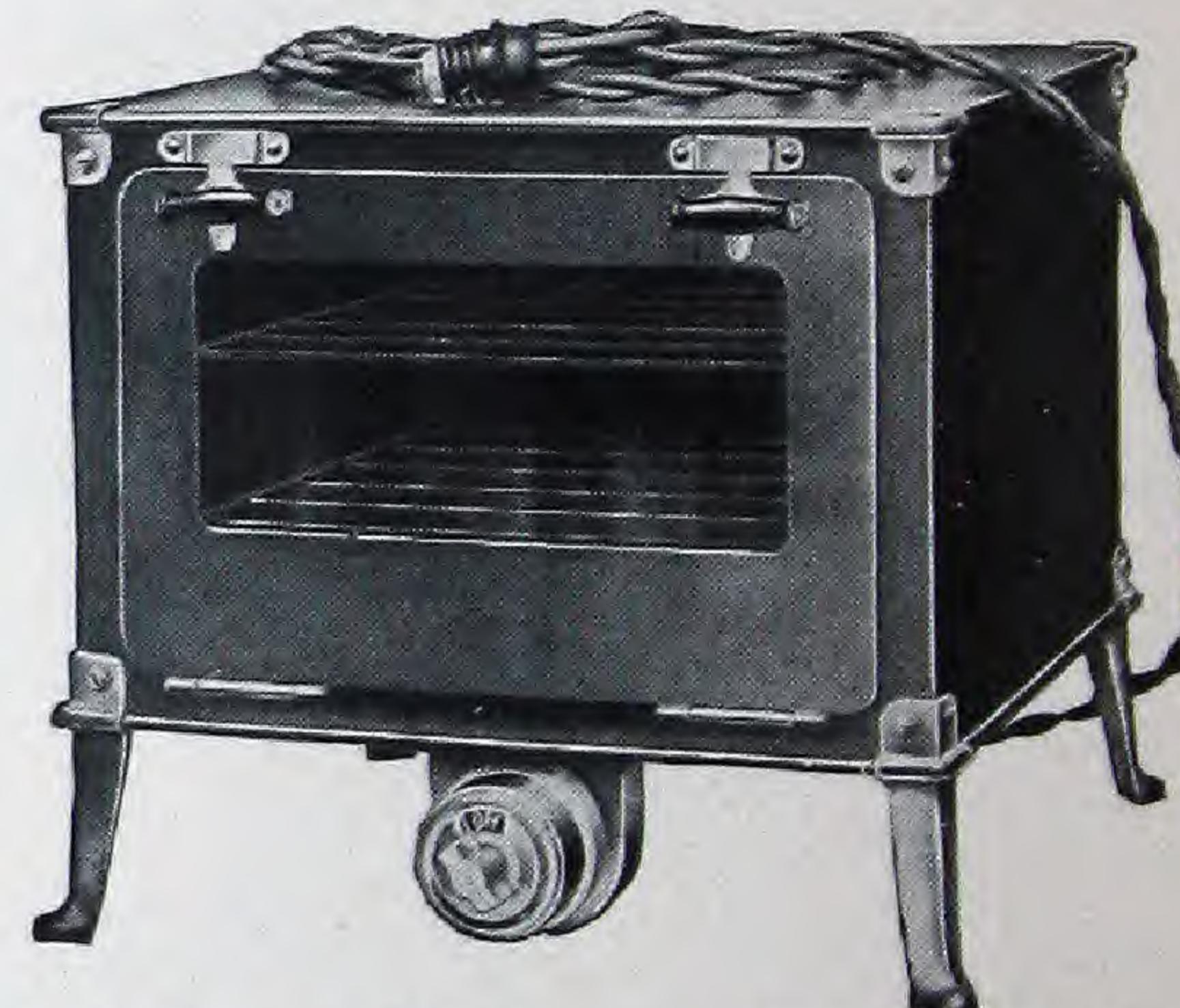
Cat. No. 236D5 Wattage 600 Shipping Weight 5 1/2 lb.

### General Electric Round Radiant Stove

WE LIST this stove for those who wish to purchase it for use with the General Electric Type ovenette illustrated above. It is identical with our No. 236G1, illustrated on Page 8, but without dishes, having 600-watt heating element and contact plug; also a reflector to be used underneath the heating coil. When not used with ovenette, this three-heat stove may be used for frying and other cooking operations with regular utensils.

### General Electric Lamp Socket Oven

A PORTABLE oven which may be attached to any lamp socket and one which is large enough for roasting, baking, etc. Made throughout of steel. Outside finished in blued steel with nickel trimming; inside finished in white nickel. Oven is fitted with glass door and measures 11 x 10 1/2 x 7 1/2 inches. This is large enough to roast a chicken, bake two loaves of bread, or two pies at one time. It is fitted with 600-watt heating element which is controlled by three-heat snap switch beneath oven door. Outside dimensions, 14 1/2 x 14 x 13 inches.



Cat. No. 236O1 Wattage 600 Shipping Weight 27 lb.



### General Electric Auto Engine and Carburetor Heater

THE friend of every motorist who has used one because it provides an ideal method of heating hood of engine when car is in garage, and insures a quick start on cold mornings by raising temperature of engine above outside air. Economical because of the low current consumption, wattage of heating element being less than 100. Tested and approved by the National Board of Fire Underwriters.

Cat. No.  
EH100

Length  
7 1/2 in.

Diameter  
3 in.

Shipping Weight  
2 lb.

## General Electric Type Electric Heating Appliances



### General Electric Immersion Heater

FOR use where it is desired to heat a small quantity of water, milk, or other liquid at a minimum consumption of current. Largely used in homes where there are small children; also in the sick room and by doctors and dentists for sterilizing instruments. Constructed throughout of copper and brass and finished in polished nickel. For heating water or for sterilizing purposes, we recommend our crook neck type, while for dentists' use, the straight type is preferred. Owing to their construction almost 100% of the heat generated by the current is delivered to the surrounding liquid.

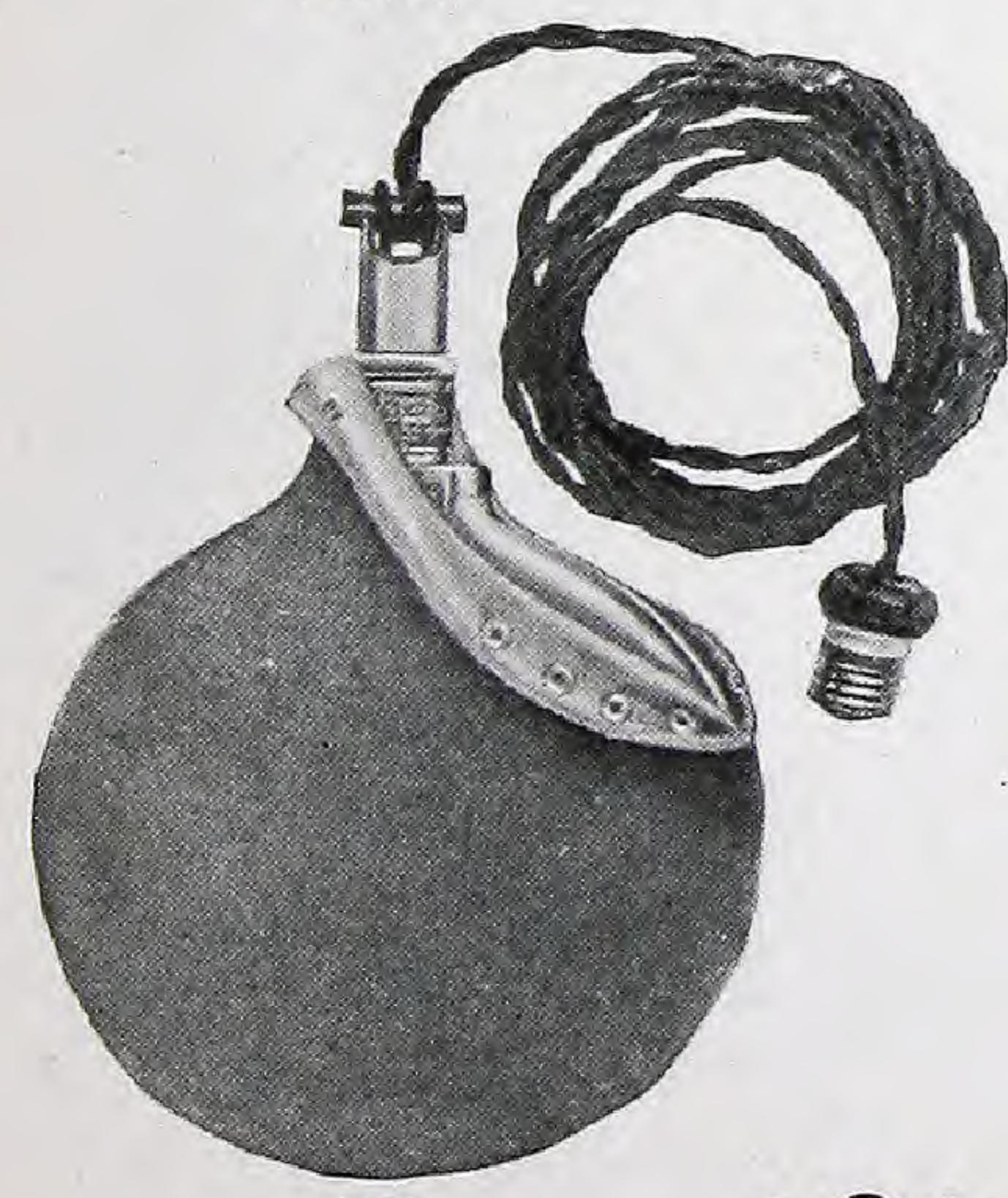
Cat. No.	Wattage	Size	Shipping Weight
213I1 (Small)	300	3/4 x 7 in.	1 lb.
215I1 (Large)	500	1 x 10 in.	1 1/2 lb.
215I2 (Crookneck)	500	6 1/2 x 8 1/4 in.	2 lb.



### General Electric Traveling Set

EVERY woman who travels will appreciate this handy set which consists of a three-pound electric flat iron with stand for converting iron into a stove, with soleplate-cover to heat curling tongs, and folding pair of curling tongs of neat design. Entire set folds compactly into neat cretonne covered bag which is part of the set. Finished throughout in polished nickel. Weight when packed, 3 5/8 pounds. Dimensions, 4 1/2 x 3 1/4 x 7 inches.

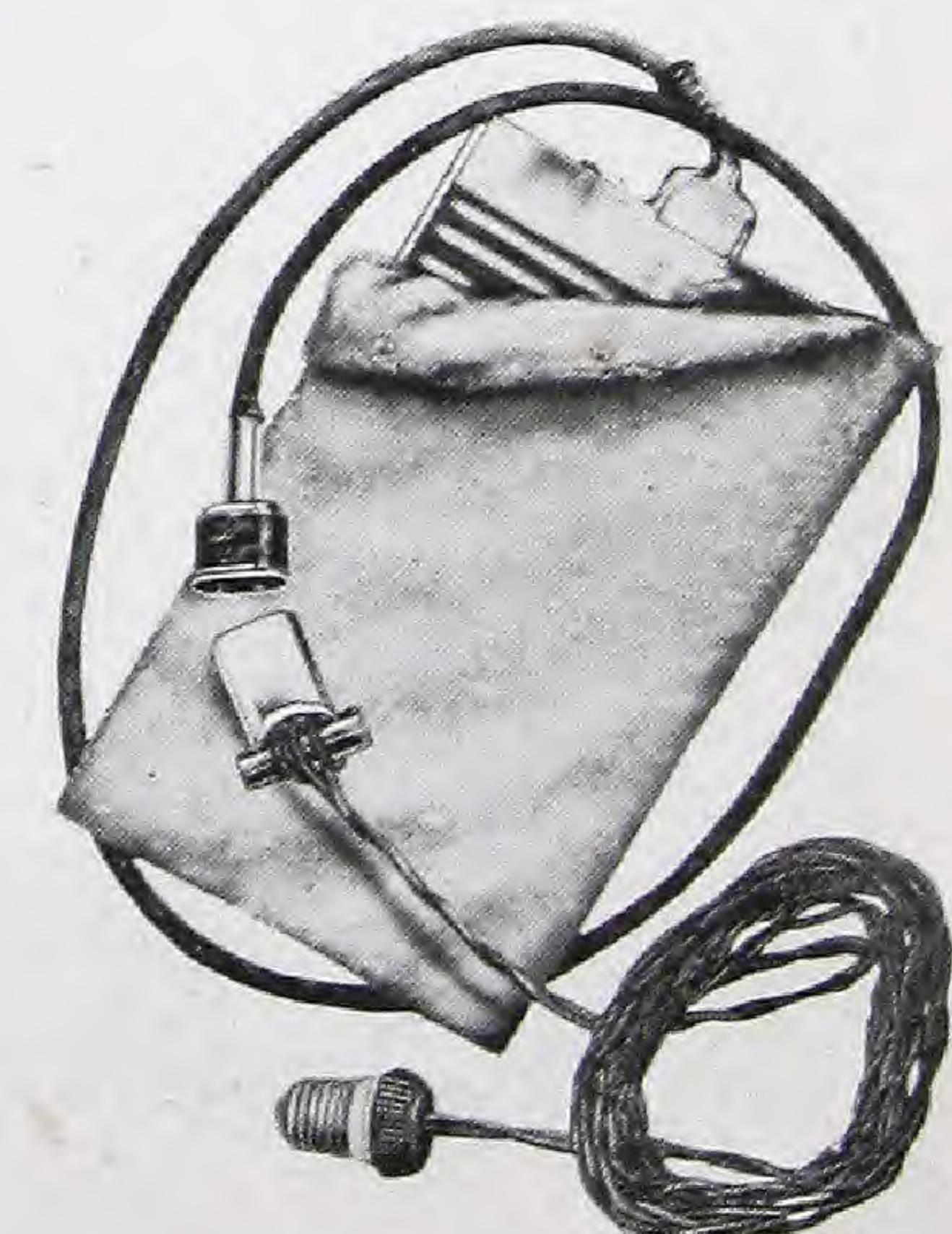
Cat. No.	Wattage	Shipping Weight
213S1	300	3 5/8 lb.



### General Electric Aluminum Heating Pad

TAKES the place of the hot water bottle, and at a low cost of operation is satisfactorily used for wet or dry application of heat. Temperature can be set for either 100 or 200 degrees and regulated by means of a small switch at base of plug receptacle. Furnished complete with washable eiderdown cover, cord and plug. Diameter, 8 inches. Thickness, 5/8 inches.

Cat. No.	Wattage	Shipping Weight
214Q1	40	1 lb.

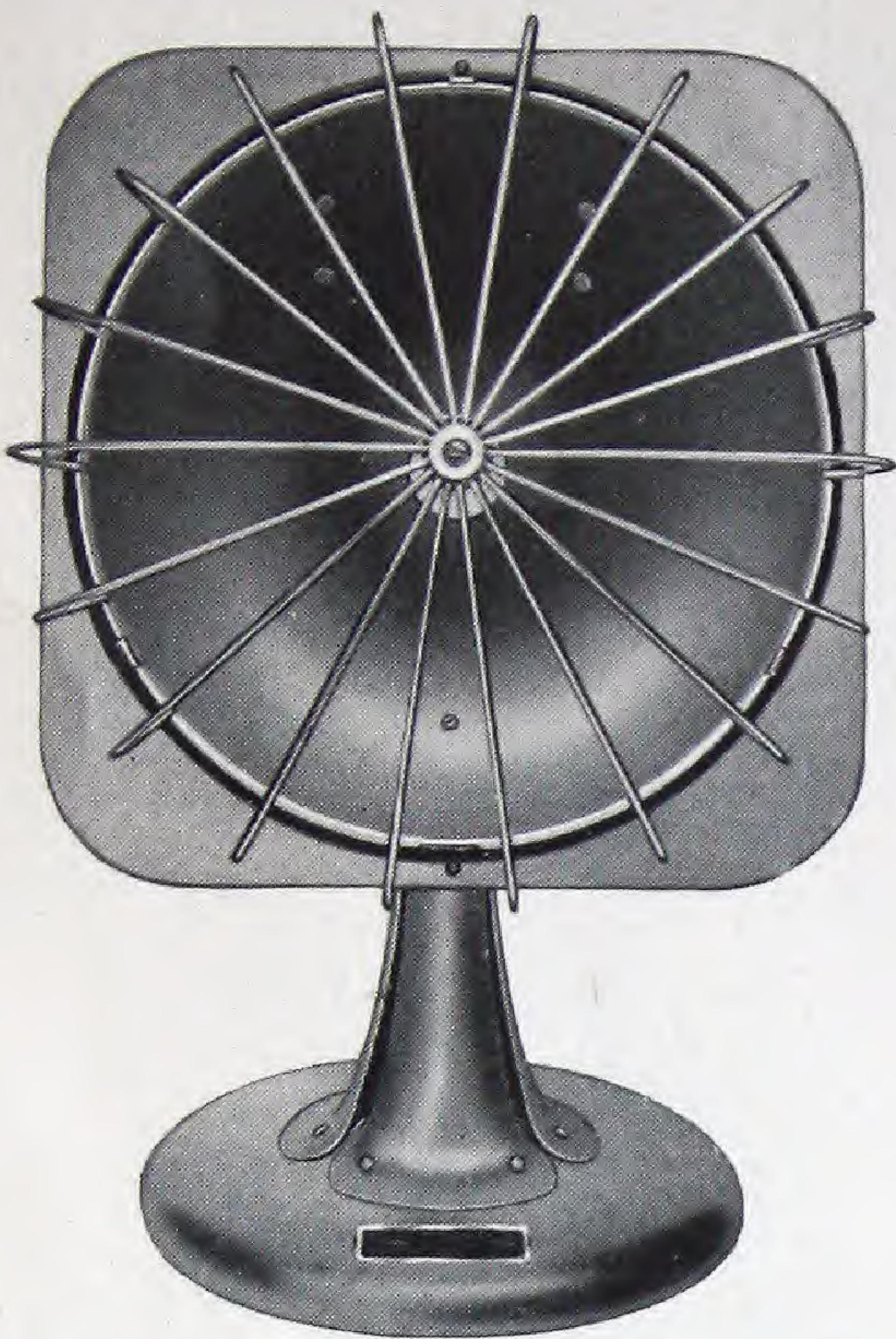


### General Electric Flexible Heating Pad

MADE up of hinged metal units in which the heating element is placed, enabling the pad to be used with almost the same convenience as a hot water bottle for all dry applications of heat. Perfect temperature control is secured by means of switch at top of pad, a convenient arrangement, which gives temperature control between 100 and 200 degrees. Furnished with eiderdown cover, cord, attachment plug and special separable plug. Dimensions 6 1/4 x 10 1/2 inches.

Cat. No.	Wattage	Shipping Weight
214Q2	40	1 1/2 lb.

## General Electric Type Electric Heating Appliances



### General Electric Golden Glow Heater *Type*

A RADIANT Type air heater of unusual efficiency with parabolic reflector of polished copper and a 600-watt concentrated heating element mounted in center of reflector. The Golden Glow heater will give perfect satisfaction for warming small rooms and as an auxiliary heater in larger rooms.

Made throughout of pressed steel with triple copper plated reflector, which is highly polished. A unique weighted base prevents our Golden Glow heater from remaining upside down should it be accidentally upset, the heating element always righting itself and pointing upward. Further protection is afforded by the wire cover over reflector. Approved by the National Board of Fire Underwriters.

May be carried from place to place with ease by means of ebonized wood handle on back of heater, which makes this one of the most convenient portable heating devices on the market.

Height, 16 inches. Base, back and frame around reflector are finished in battleship gray. Furnished complete with cord and attachment plugs.

Cat. No.	Wattage	Shipping Weight
216A4	600	7½ lb.

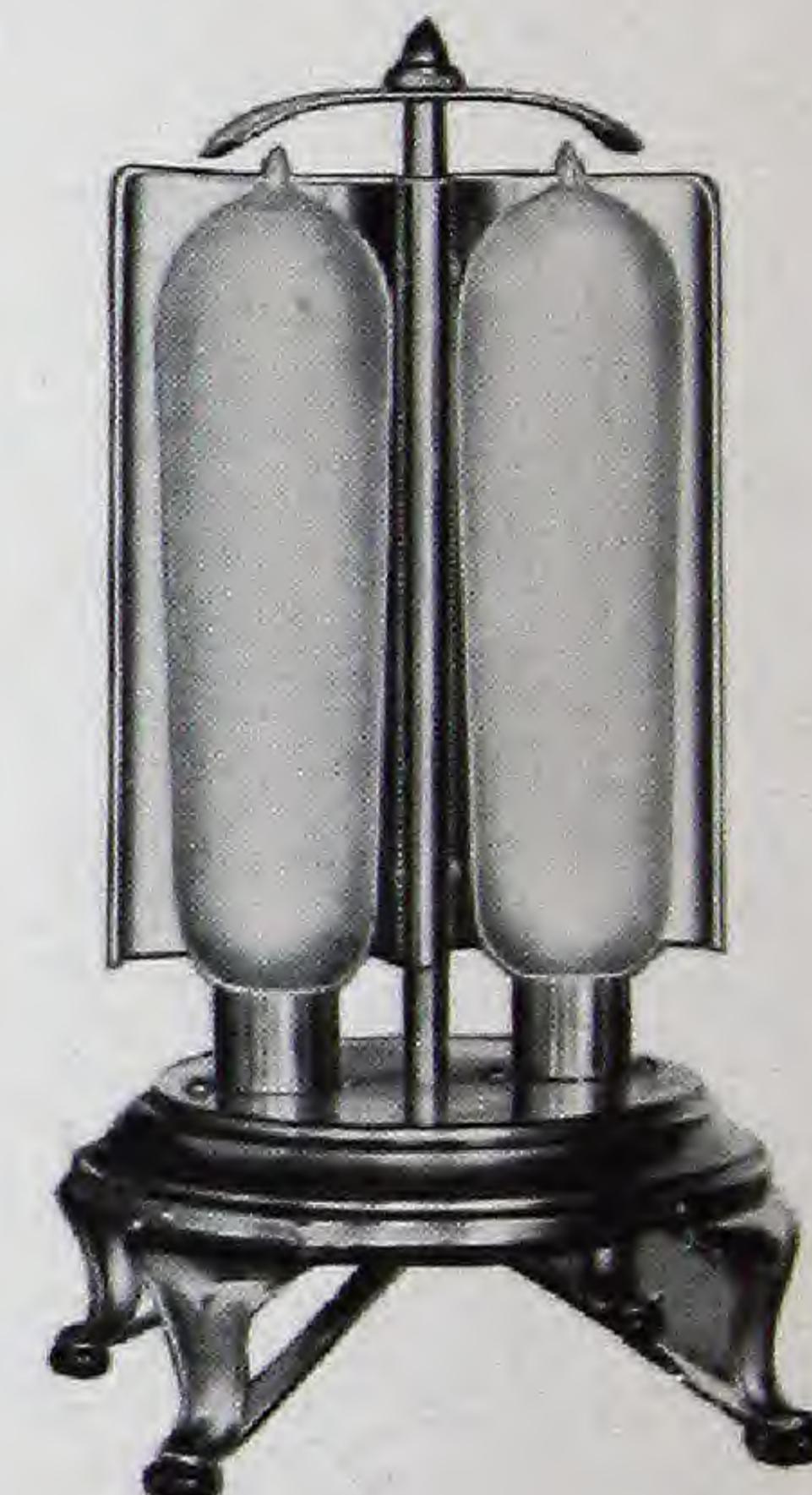
### General Electric Luminous Radiators *Type*

#### Twin Glower Luminous Radiator

THERE are portable electric radiators and heaters of every type on the market, but none so suggestive of the glowing warmth of an open fire as our Luminous Radiators with their radiant heating bulbs, 10 inches long, 3 inches in diameter, and designed especially for heating purposes. These bulbs have a low candle power and extremely long life.

The Twin Glower is mounted on handsome circular nickel plated base with artistically designed feet and is well braced throughout. Heat is radiated from copper plated reflector mounted directly behind heating bulbs. Design is one that has been found very efficient for practical everyday use. Furnished complete with 8 feet of permanently attached cable and attachment plug. Height, 16 inches. Diameter, 8 inches.

Cat. No.	Wattage	Shipping Weight
78871	500	6¼ lb.



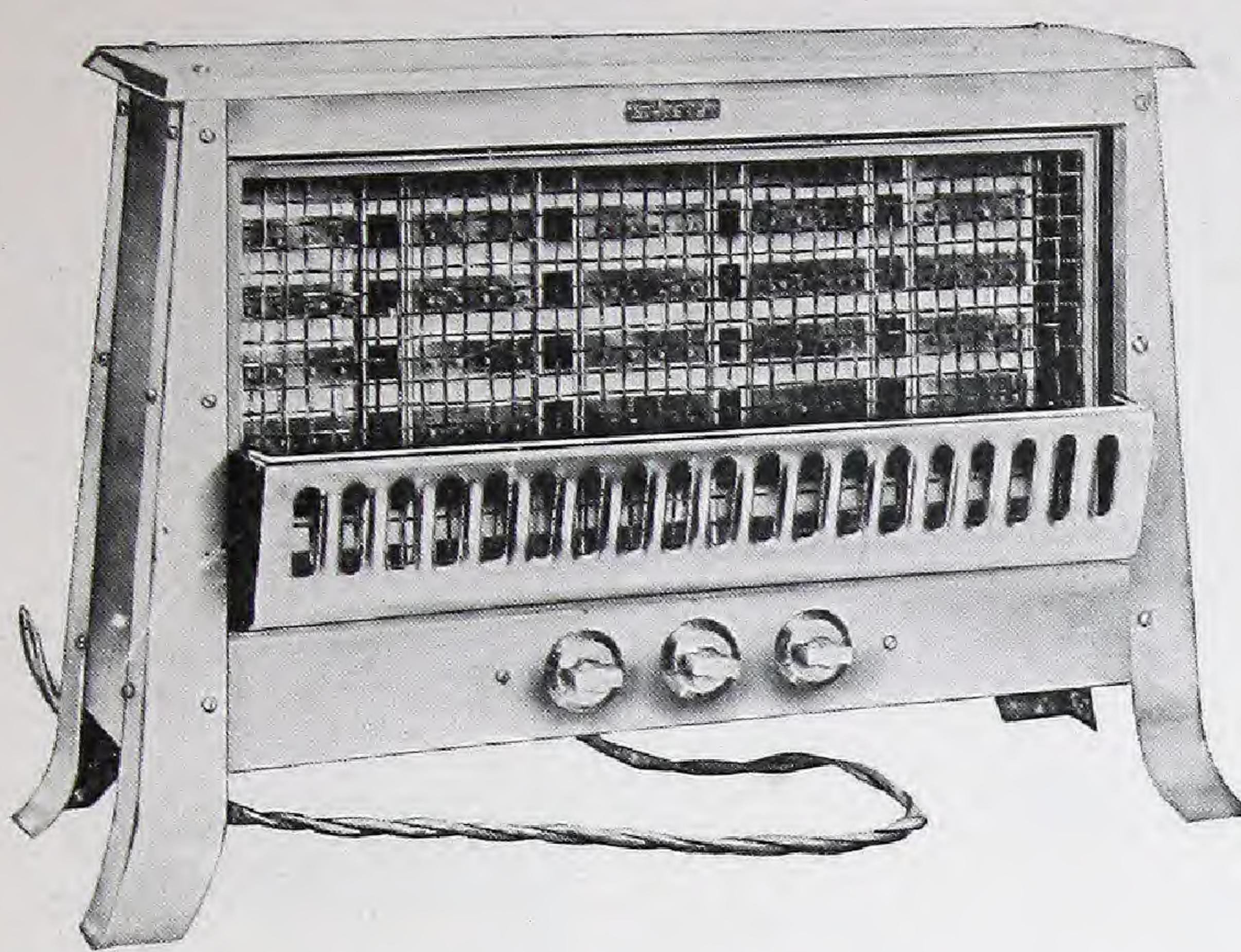
### General Electric Three-Glower Radiator *Type*

SIMILAR in principle to our Twin Glower Radiator, furnished with three heater bulbs, either 250 or 500 watts; mounted in an attractively designed frame which resembles a small fire-place.

Size of heating bulbs, 3 inches in diameter by 10 inches long. Bulbs are frosted. Entire construction is unusually rugged and will stand hard service. Oxidized finish. Height, 18 inches. Diameter, 17 inches. Depth, 8 inches. Furnished complete with 8 ft. cord permanently attached, and three-heat switch mounted on front of radiator.

Cat. No.	Wattage	No. of Heats	Shipping Weight
139320	750 or 1500	3	20 lb.

## General Electric Type Electric Heating Appliances



Cat. No.	Wattage	Dimensions	Weight
30603	600 to 1800	10x19 $\frac{1}{2}$ x18 $\frac{1}{2}$	25 lb.
30604	600 to 3000	10x27 $\frac{1}{4}$ x18 $\frac{1}{2}$	33 lb.

### General Electric Open Coil Radiator Type

OUR open coil type radiator is altogether one of the most cheerful heating outfits ever devised. Its cheery glowing front resembles a fire-place and its construction is such that a large volume of heat is thrown into the room from the polished nickel steel reflectors and auxiliary copper reflector. The construction of this heater is of a very high grade. It is substantially built for all around service and is an ornament to any room. Made of pressed steel, planished, and trimmed with polished nickel fittings.

The heat is under perfect control by reason of indicating snap switches on the base. One can easily carry the heater by means of the always cool ebonized handle on the back.

Open coil radiators are designed for auxiliary heating in extreme weather or for exclusive use in mild weather.

### General Electric Air Heaters Type

ELCTRIC air heaters provide an ideal method of heating as they are safe, clean, convenient and efficient. There is no dirt, soot or ashes and the necessity of handling and storing fuel is entirely done away with. They are portable and may be located wherever convenient. They afford ready service as the heat is instantly available at the turn of a switch. They require no attention, but give steady, uniform heat which is readily controlled and ceases entirely as soon as the switch is turned off. The efficiency of an open gas fire is not more than 20 per cent, while that of an open coal fire is less than 10 per cent. The electric heaters have nearly 100 per cent efficiency as practically all of the current consumed is turned into available heat.

The electric air heaters are designed for continuous use in the home, office, factory, halls, gate-houses, traveling cranes and all other places where a dependable and easily adaptable method of heating is required.

These heaters are substantially constructed of black enamel steel on a cast-iron nickel-plated base and are fitted with cool handles for carrying. No. AH101 to AH203 inclusive are supplied with seven feet of flexible cord. Other types are fitted with 12 in. lead wires. Single-heat heaters are not equipped with switch. Be sure to specify voltage when ordering.

Allow 1 to 1 $\frac{1}{2}$  watts per cubic foot for heating rooms in moderate climate — 2 $\frac{1}{2}$  to 4 watts in extreme climates.

Shipping weights of Nos. AH101 to AH203 inclusive vary from 20 to 25 pounds — of Nos. AH301 to AH503 from 39 to 42 pounds.

Cat. No.	No. Heats	Wattage	Length	Width	Height	Weight
AH101	1	1000	15	9	17 $\frac{1}{2}$	12 $\frac{1}{2}$
AH103	3	1000	15	9	17 $\frac{1}{2}$	12 $\frac{1}{2}$
AH201	1	2000	15	9	23 $\frac{1}{2}$	14 $\frac{1}{2}$
AH203	3	2000	15	9	23 $\frac{1}{2}$	14 $\frac{1}{2}$
AH301	1	3000	19 $\frac{1}{2}$	9	23	23 $\frac{1}{2}$
AH303	3	3000	19 $\frac{1}{2}$	9	23	23 $\frac{1}{2}$
AH401	1	4000	22 $\frac{1}{4}$	9	23	25
AH403	3	4000	22 $\frac{1}{4}$	9	23	25
AH501	1	5000	22 $\frac{1}{4}$	9	23	25
AH503	3	5000	22 $\frac{1}{4}$	9	23	25





## General Electric Type Electric Heating Appliances

### General Electric Ranges Make Possible the Matchless Kitchen

PARTICULARLY from the standpoints of comfort, convenience and cleanliness in her kitchen equipment, has the present-day housewife much to be thankful for.

From the time of open fireplaces down through the more recent days of modern appliances, cooking has been WORK—attended by inconvenience, uncertainty, loss of time, uncleanliness, waste and risk.

But now cookery is being revolutionized by the electric range. The unpleasant and disappointing conditions of the past are supplanted by comfort, cleanliness and convenience. You can do any kind of cooking with the electric range, which is safe, sanitary, simple to operate, sure in results, saving in work and food value.

**SAFE**—There is no flame, no explosive fuel nor dangerous fumes. Neither is there any risk of electric shock even for the most inexperienced or careless operator, or for children. Complete protection prevents even the possibility of this.

Electric cookery does away with the need of matches, so that the electric kitchen is a matchless kitchen indeed. All danger from carelessness with the little "fire sticks" either in the hands of the grown-ups or children is done away with. A turn of the switch does it all.

**SANITARY**—It eliminates soot, dust and dirt as well as the cost and drudgery of handling oil, wood, coal, charcoal and ashes. There are no poisonous gases to escape and contaminate the air you breathe or the food you eat. Nor is the all-important oxygen in the air consumed when you cook the electric way.

Cooking in a hot kitchen in the summer is not a pleasant task. The heat of the electric range is confined to the cooking parts, it is not radiated out into the room or affected by draughts of air, so that the ventilation and temperature of the matchless kitchen can be regulated to suit your comfort.

**SIMPLE TO OPERATE**—The electric range has the most simple and perfectly regulated method of heat control known. A turn of a switch to a given position produces the right degree of uniform heat just when and just where it is wanted.

With a few simple instructions the most inexperienced can attain perfection in results formerly possible only to the expert. The electric range meets every requirement of plain, every-day cooking or the most scientific dietetic development.

**SURE IN RESULTS**—The easy control and perfect regulation of heat, together with the efficient method of retaining the heat, establishes absolutely dependable temperature conditions. In the matchless kitchen, timing the operations is all that is necessary to obtain perfect and uniform results. All guesswork as to temperature is avoided because one can always secure the exact degree of heat required.

**SAVING IN WORK AND FOOD VALUE**—The electric range banishes the drudgery of cooking and eliminates the dirt and work resulting from the use of other fuels. It saves time, steps, and does not require constant watching because of varying cooking conditions.

There is no open flame to hasten evaporation as with other methods of cooking, therefore the food shrinkage is much less when prepared the electric way. This economizes in food value, as most of the natural juices and vapors are retained to increase the flavor and nutritive quality of the foods.

**OVEN AND BROILER**—The ovens have double walls which are separated by efficient heat-insulating material. Baking temperature is reached in 15 minutes after the current is turned on. The top unit is used as a radiant broiler.

The oven is equipped with a steel drip-pan and adjustable wire shelves with supporting racks. An indicating thermometer which shows the exact oven temperature at a glance is located in the center of the oven door.

The oven units are easily inserted or removed for cleaning, sliding into position between the guides on the bottom of the oven until the unit terminal pins enter the holes in the attaching plug at the rear, as illustrated.

The glowing coils of the electric broiler insure tender steaks and chops, as the surface is promptly seared and all the tender juiciness of the meat is retained. With the overhead heat there is less chance for dripping fats to catch fire and flare up, with

Inserting Oven Unit in Electric Range

consequent contamination of the meat, than with the old methods. All parts are broiled evenly.

The broiler unit is removed for cleaning and is replaced in the same easy manner as the oven unit.

**COOKERS**—The electric cooker is a deep vessel of special construction to retain the heat and is located in one or more of the rear holes in the cooking top of the range. It is covered by a cast iron lid which fits in the hole of the cooking top and is raised by an ordinary lid lifter.

It contains a 2-quart aluminum cooker pail having a wire handle so that it is easily removed from the cooker. Inside this pail is a perforated bottom rack on which potatoes, etc., are placed to be steamed. A tightly fitting cover prevents the escape of steam from the pail so that the vegetables are cooked with better results than if allowed to soak in boiling water.

The cookers embody the fireless cooker principle and therefore require very little current. They are useful for preparing stews, vegetables, puddings, pot roasts, cereals, etc., which require steaming or slow boiling.



Electric Cooker with Parts

### A Wonderful Achievement

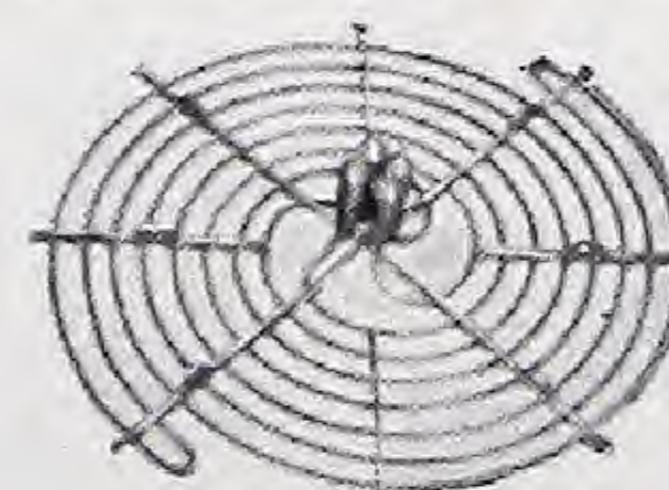
The construction of the heating units used in all General Electric Type ranges marks a wonderful achievement in the art of designing electrical heating elements. They are composed of "sheathed wire," which is a distinguishing feature of these appliances.

**WHAT "SHEATHED WIRE"** IS—A miniature wire of special resistance metal only 1-100 of an inch in diameter is surrounded by an electric insulating powder in a steel tube or sheath but  $\frac{1}{8}$ -inch in diameter. This steel sheath has been rolled out under tremendous pressure and drawn down from a tube 1 inch in diameter to a fraction of its original size. The inner core wire has been correspondingly reduced in size while the insulating material between them is compressed as hard as a rock. The ends of the sheath and the core wire remain large in size to provide cool and durable connections. This remarkable construction is shown in the above illustration.

**HEATING UNITS**—When electricity passes through the core wire the latter becomes red hot and the heat immediately passes through the insulation material to the outside sheath. The sheathed wire is formed into rectangular coils with supporting frames and terminals for oven and broiler units as shown.

The heating units for the stoves or hotplates are wound into a circular form and cast in the solid metal, as shown, thus forming a complete self-contained unit utilizing all the heat and insured against injury. The unit is then fitted for circuit connection, a casing is added to the under side to prevent loss of heat downward and to support it in the range; and the hotplate is complete. These interesting features of construction are also illustrated.

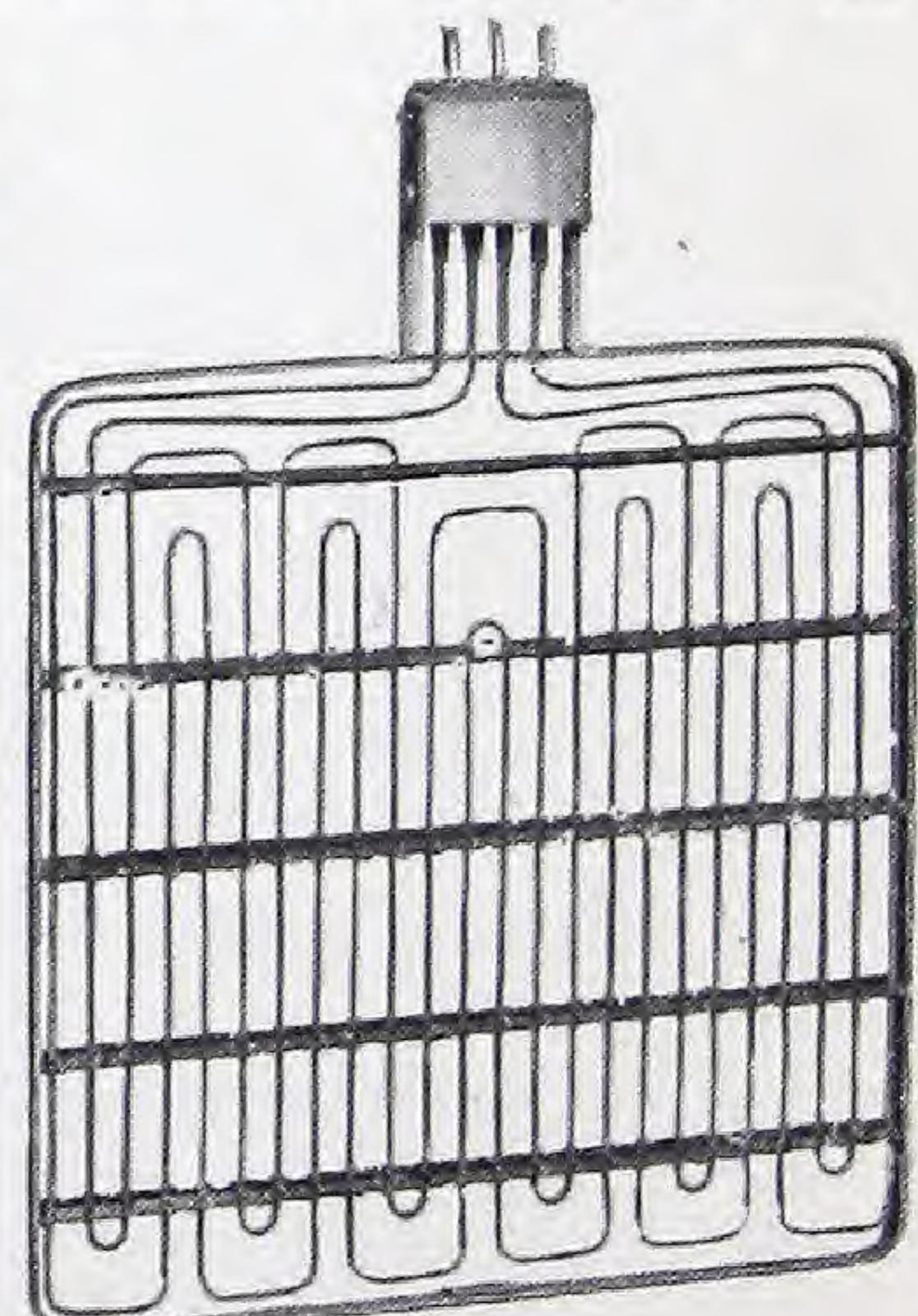
The heating element of sheathed wire units is thus fully protected against mechanical abuse, burn-outs due to electrical short-circuits, or loss of efficiency because of spilled liquids, burned foods and deposits of grease.



Unit Coil for Hotplate



Complete Hotplate



Unit for Oven and Broiler



Phantom View of Hotplate

## General Electric Type Electric Heating Appliances

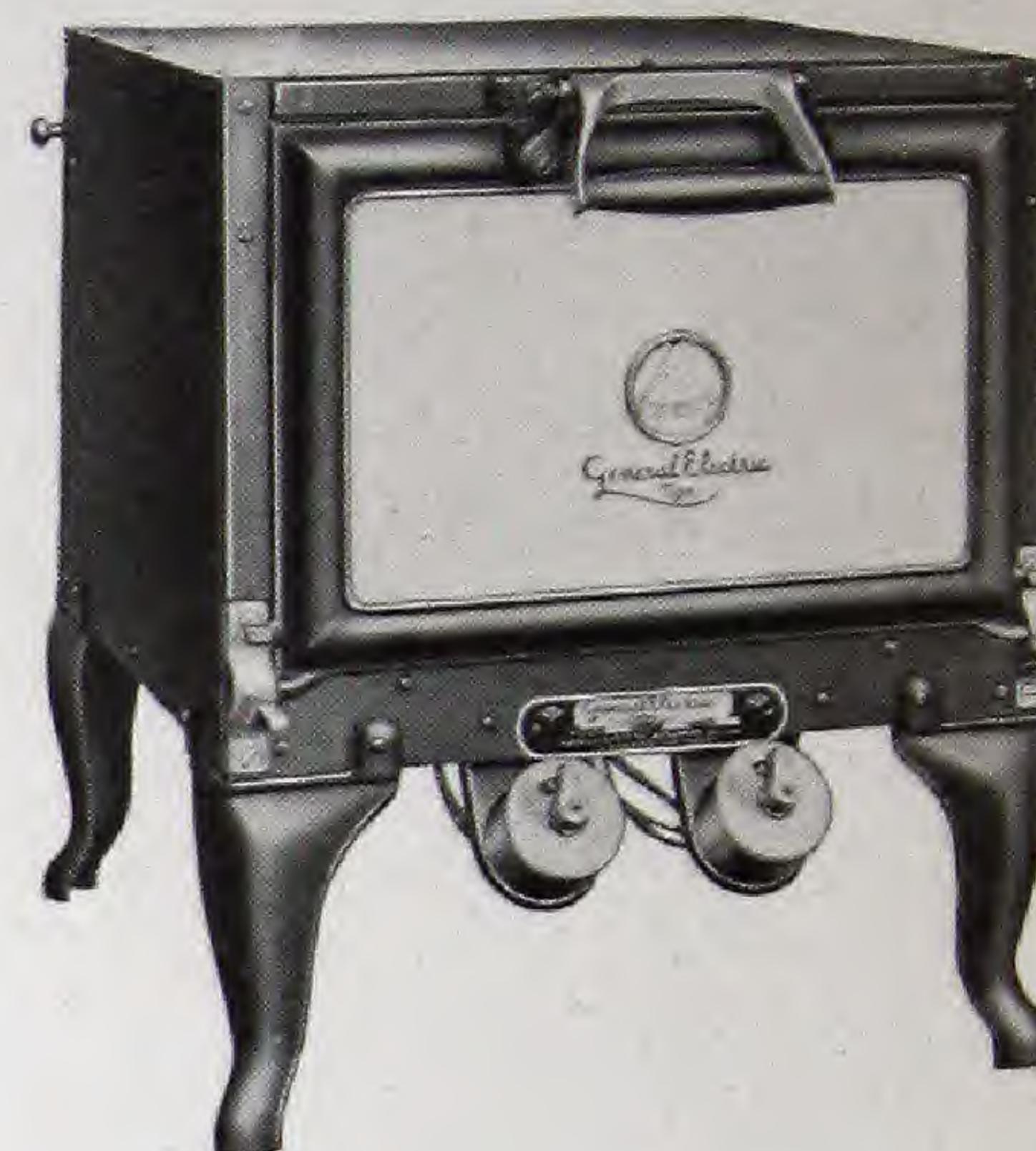
### General Electric Domestic Bake Oven Type

#### TYPE D-75

THIS type oven has all the important mechanical and electrical features which are incorporated in the oven equipment of the Type S Electric Range. The heating unit in the bottom has three heats and is used for baking and roasting. The top unit serves as a radiant broiler and may also be used for browning. Both top and bottom units are operated by indicating snap switches on the front of the oven.

The use of this oven promotes safety, comfort and cleanliness. It saves time, work, watching and worry. There is no danger, even for children, from electric shock or open flames.

The juices are saved and cooked through the meats, thus making them tender and appetizing. The radiant broiler promptly sears the surface of the steaks and chops so that all the juicy tenderness is retained. With the overhead heat there is no chance of dripping fats to catch fire and flare up with consequent contamination of the meat.



Cat. No.	Type	No. Heats	Watts	Shipping Weight
195666	D-75	3	1500-750-375	140 lb.

### General Electric "S" Electric Ranges Type

THESE electric Ranges combine the best features of standard range and cook stove construction with the added advantages of electric heat. Each range comprises a complete cooking equipment with all parts conveniently arranged. Ordinary cooking utensils are used as with other ranges.

They are practical, reliable, durable and efficient. They promote safety, comfort and cleanliness; eliminating soot, smoke, sparks, matches, dust, dirt and ashes. There is no danger from electric shock, open flames, explosive fuels, or deadly fumes. All the heat is concentrated on the cooking and there is no excess heat wasted on other parts of the range or radiated out into the room.

The oven and broiler retain all the natural juices of the meats and insure tender, appetizing food. The meat shrinkage in the oven is considerably less than when cooked by any other method. The hotplates take care of all boiling and frying operations. The vegetable cookers are similar to fireless cookers and are especially useful for cooking stews, vegetables, cereals, etc., which require steaming or slow boiling. All ranges have separate switch control for both units in the oven. A vegetable well may be substituted for any back hotplate at a slight additional cost.

#### TYPE S-1—Equipment

- 1 6-in. hotplate, three heats, 1000-500-250 watts each;
- 1 8-in. hotplate, three heats, 1000-500-250 watts each;
- 1 8-in. hotplate, three heats, 1500-750-375 watts each;
- 2 12x12-in. oven units, three heats, 1500-750-375 watts each.

Cooking top, 24½x31½ in.; height of cooking top, 35½ in. Height over all, 53½ in. Floor space, 27½x34½ in.; oven, 18x12x18 in. Shipping weight, 222½ lb.

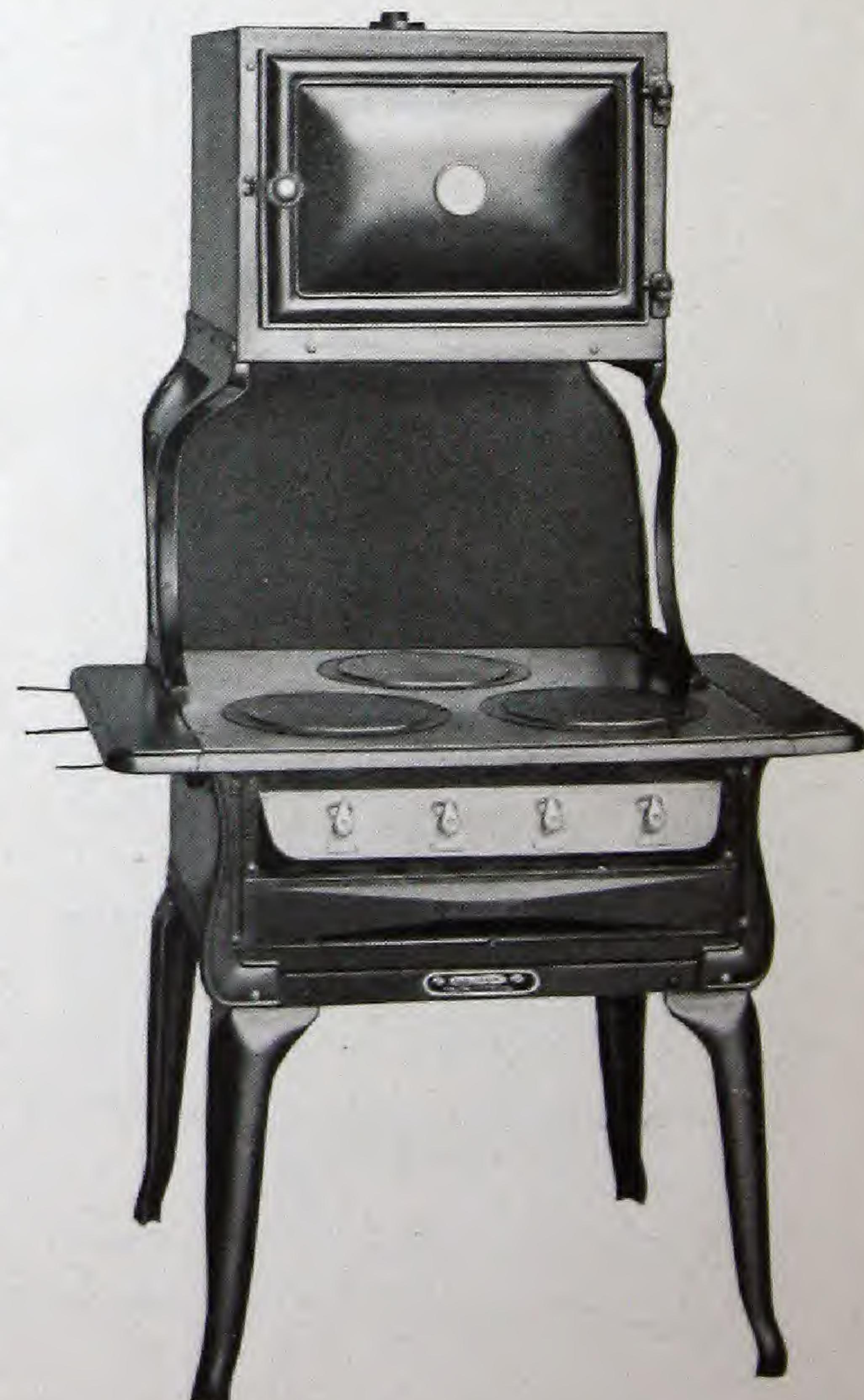
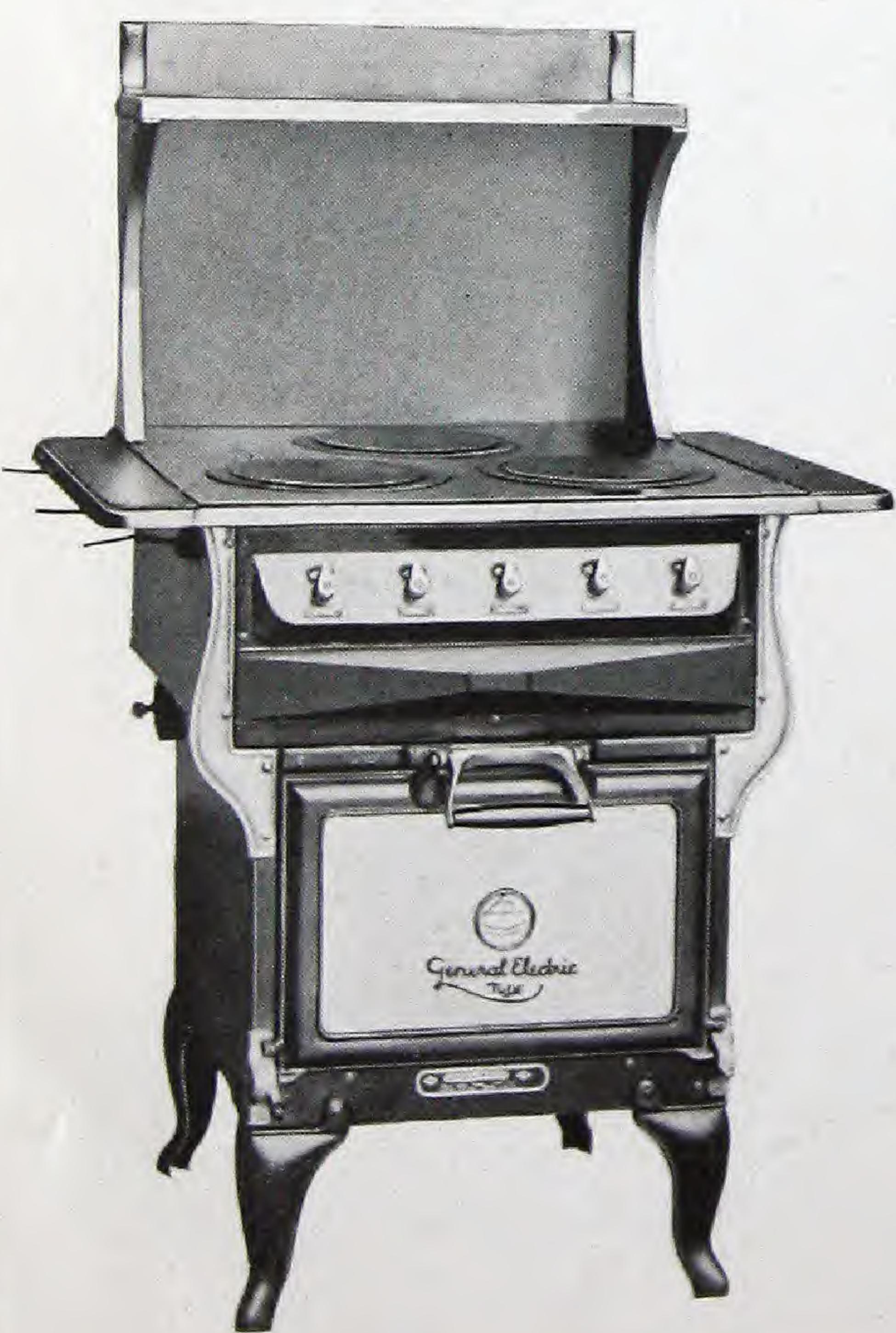
Can be furnished in either plain black japan finish or nickel trim with white enamel door panel.

#### TYPE S-2—Equipment

- 1 6-in. hotplate, three heats, 1000-500-250 watts each;
- 1 8-in. hotplate, three heats, 1000-500-250 watts each;
- 1 8-in. hotplate, three heats, 1500-750-375 watts each.
- 2 12x12 in. oven units, three heats, 1500-750-375 watts each.

Cooking top, 24½x31½ in.; height of cooking top, 31 in. Height over all, 65 in. Floor space, 31x34 in. Oven, 18x12x18 in. Shipping weight, 250 lb.

Furnished in plain, black Japan only.



## General Electric Type Electric Heating Appliances



### General Electric "S" Electric Range

#### TYPE SL-3

(For general description see page 16)

#### Equipment

- 1 6-in. hotplate, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 1 8-in. hotplate, three heats, 1500-750-375 watts.
- 2 12x12-in. oven units, three heats, 1500-750-375 watts.

Warming closet located above oven.

Furnished with oven and warming closet at right or left of cooking top, as desired.

Warming closet, 11x13½x17½ in.; cooking top 24½x30 in.

Height of cooking top, 34 in.; height over all, 57½ in.

Floor space, 24x45½ in. Oven, 18x12x18 in. Shipping weight, 332 lb. Canopy top with white enamel splasher and oven door panel with thermometer.

### General Electric "R" Electric Range

THE Type R electric range is similar in design to the Type S range, but its construction involves the use of a special form of heat insulation which results in greater economy. The exterior surfaces are paneled wherever possible and have an extra fine finish.

Cooking with the Type R and Type S Ranges can be done at a reasonable cost as most lighting companies grant special rates which are often as cheap as for gas or coal. They are convenient and easy to operate as the heat is always instantly available and is readily regulated at the turn of a switch. Cooking becomes a certainty as the same switch position always provides the same positive and uniform heat.

The hotplates and cookers are inserted in the flat cooking top which is smooth and unobstructed with no objectionable crevices to collect dirt or particles of food. The inside of all ovens has a non-rusting finish. Ovens are furnished complete with adjustable wire shelves and a substantial drip pan to go under the broiler unit. All heating units may be easily removed for cleaning.

#### TYPE R-1

#### Equipment

- 3 Hotplates, three heats, 1000-500-250 watts each.
- 1 Oven, two heats, 1000-500 watts.
- 1 Broiler, one heat, 1000 watts.
- 2 Cookers, one heat, 200 watts each.

The oven door opens downward and has a drop latch with ebonized wooden handle.

Height, 52 in.; length, 33 in.; depth, 26 in.

Net weight, 195 lb.; shipping weight, 335 lb.



## General Electric "K" Electric Ranges

THE design of the Type K Ranges is a further development of the Type S line. The oven tops, sides and doors have  $1\frac{1}{2}$  in. of "Duro-Therm" (a special air-cell asbestos) heat insulation. Oven doors are of the "safe" type with a positive latch. Unless otherwise specified on order, each Type K range will be furnished with a side receptacle for connecting any additional device such as a flatiron, toaster or percolator. No main connection box is furnished, as the leads are brought out at the side or rear and are adapted for solder connections to the house-wiring mains.

All ovens of the Type K Ranges, except the K-70, are 18x14x18 in. in size. The oven of the Type K-70-1 has dimensions of 18x12x12 in. There are two heating units in each oven, the top unit being used as a broiler.

Broiler pans and door panels are white enameled. All oven doors are fitted with thermometers. All ranges of this type with the exception of the K-70-1 have a cleanout pan under the cooking top. All cabinet type K Ranges are equipped with white enamel splashes. A vegetable well may be substituted for any rear hotplate at a slight additional cost.



### TYPE K-5

#### Equipment

- 1 6-in. hotplate, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 1 8-in. hotplate, three heats, 1500-750-375 watts.
- 2 12x12-in. oven units, three heats, 1500-750-375 watts.

A commodious warming closet with sliding door is situated directly over the oven. No unit in warming closet. Has side receptacle for flatiron, etc., unless otherwise specified. Cooker furnished instead of rear hotplate for small additional charge.

**DIMENSIONS**—Cooking top,  $24\frac{1}{2}$ x35 in.; height of cooking top, 35 in.; height over all, 55 in.; floor space, 29x35 in.; oven, 18x14x18 in.; shipping weight, 170 lb.

### TYPE K-70

#### Equipment

Designed especially for apartment house installation or where economy of space is essential.

- 1 6-in. hotplate, three heats, 1000-500-250 watts.
- 1 8-in. hotplate, three heats, 1000-500-250 watts.
- 1 9x12-in. oven unit, three heats, 1200-600-300 watts.
- 1 12x12-in. oven unit, three heats, 1200-600-300 watts.

Has side receptacle unless otherwise specified. Cookers cannot be used with this type of range.

**DIMENSIONS**—Cooking top,  $17\frac{1}{2}$ x $25\frac{1}{2}$  in.; height of cooking top,  $31\frac{1}{2}$  in.; height over all,  $51\frac{1}{2}$  in.; floor space,  $21\frac{1}{2}$ x $25\frac{3}{4}$  in.; oven, 12x18x12 in.; shipping weight, 165 lb.

Can be furnished in plain black japan finish only.

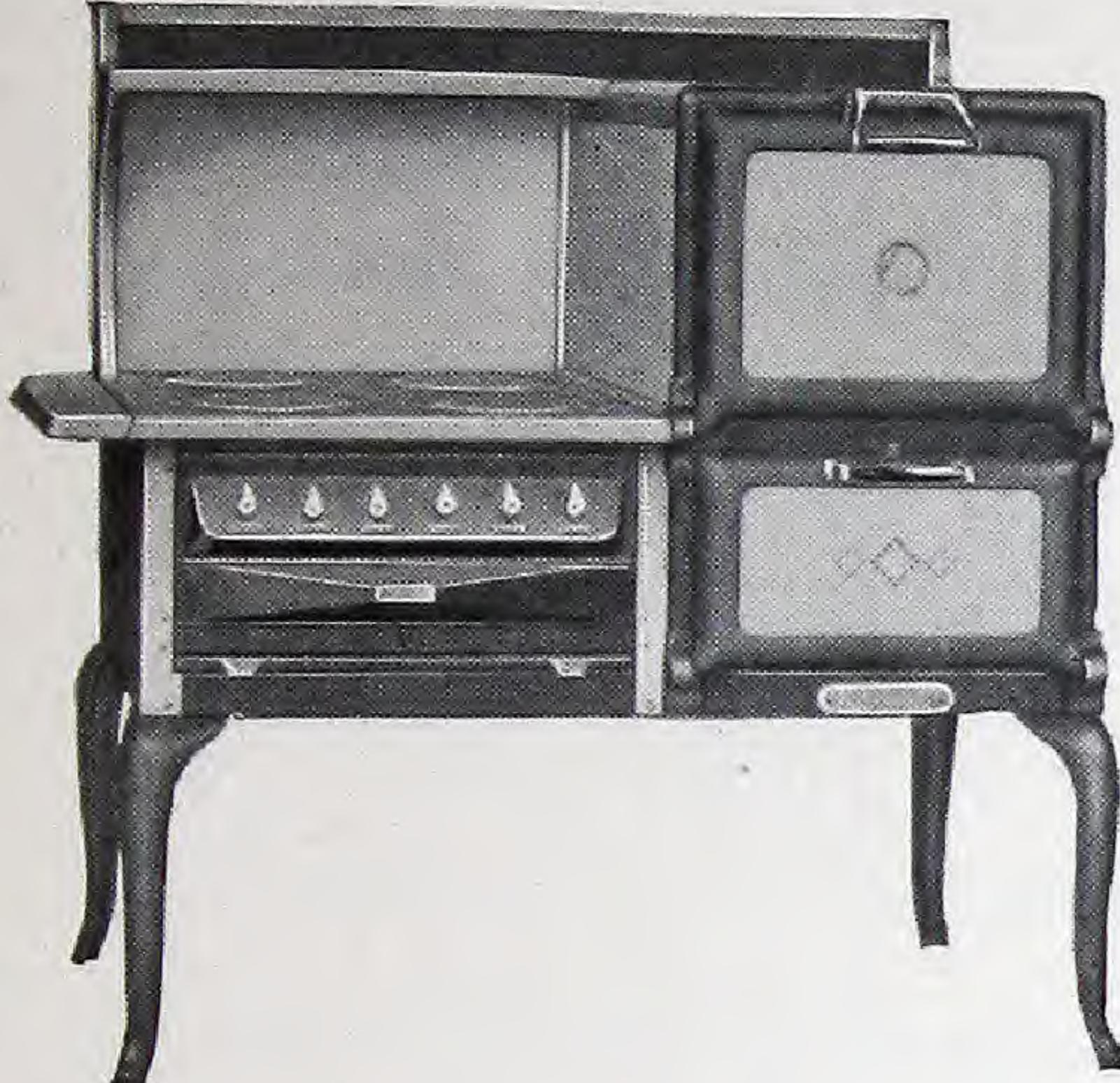


## General Electric Type Electric Heating Appliances

### General Electric "K" Electric Ranges

#### TYPE KR-10

(For general description see page 18)



#### Equipment

- 1 6-in. hotplate, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 1 8-in. hotplate, three heats, 1500-750-375 watts.
- 2 12x12-in. oven units, three heats, 1500-750-375 watts.

A commodious warming closet is situated directly below the oven. No unit in warming closet. Has side receptacle for flatiron, etc., unless otherwise specified. Cooker furnished instead of rear hotplate for small additional charge.

**DIMENSIONS**—Plate shelf, 18x10x18 in.; cooking top, 24½ x30 in.; height of cooking top, 32 in.; height over all, 48 in.; floor space, 29x54 in.; oven 18x14x18 in.; shipping weight, 315 lb.

#### TYPE K-20

This range is similar to the Type K-10 but has additional broiling capacity, as a separate broiling closet is located beneath the oven instead of the plate shelf of the Type KR-10. Equipment same as KR-10 but has 2 broiler units, 1500-750-375 watts each.

#### TYPE KR-30

(For general description see page 18)

#### Equipment

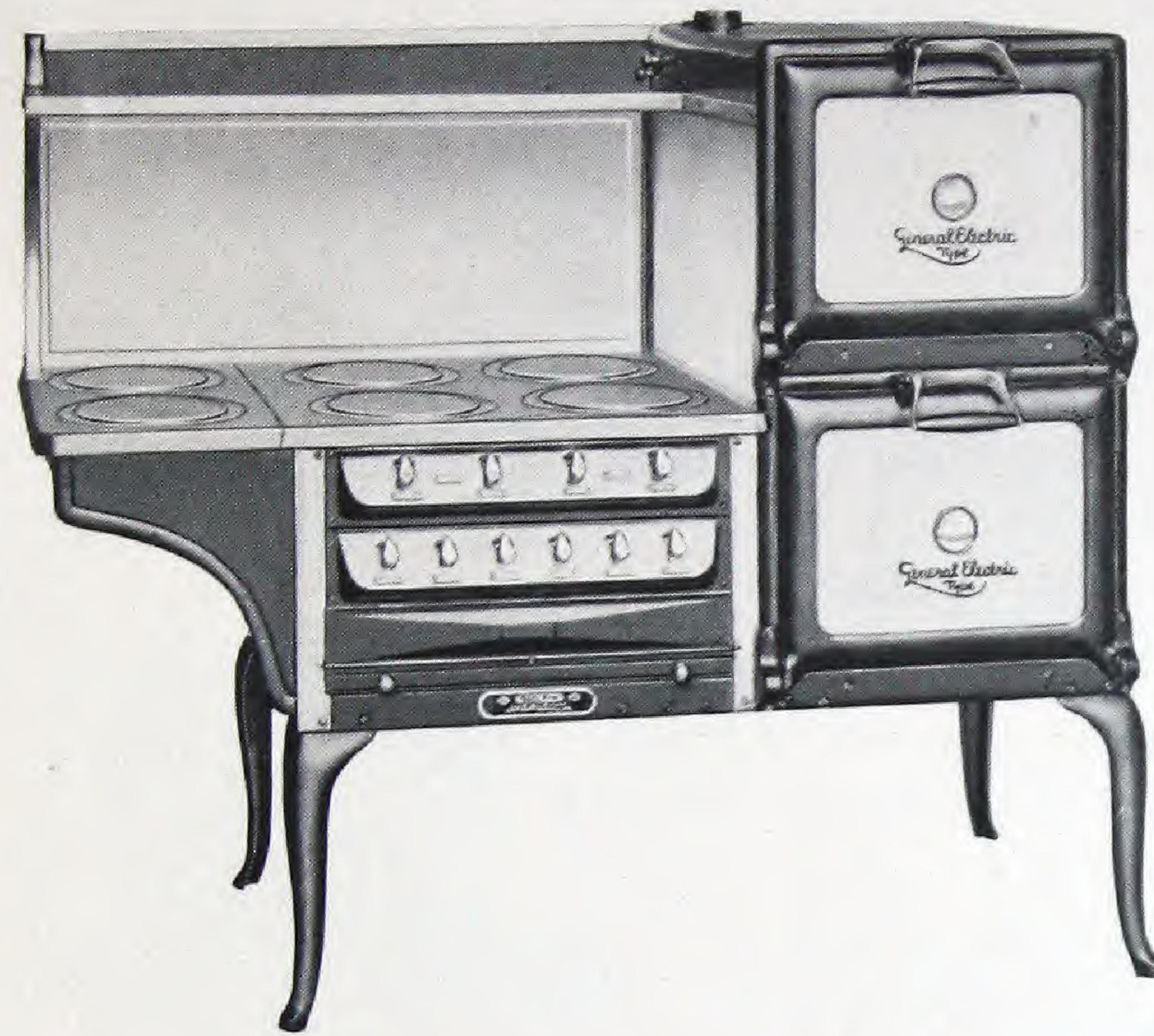
- 1 6-in. hotplate, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 1 8-in. hotplate, three heats, 1500-750-375 watts.
- 2 12x12-in. oven units, three heats, 1500-750-375 watts.
- 1 12x12-in. broiler unit, three heats, 1500-750-375 watts.

Additional warming closet. Has side receptacle for flatiron, etc., unless otherwise specified. Cooker substituted for a rear hotplate at small additional charge.

**DIMENSIONS**—Warming closet, 12x12x24 in.; cooking top, 24½x30 in.; height of cooking top, 32 in.; height over all, 56 in.; floor space, 29x54 in.; oven, 18x14x18 in.; shipping weight, 325 lb.



## General Electric "K" Electric Ranges



### TYPE KR-60 RANGE

(For general description see page 18)

#### Equipment

- 2 6-in. hotplates, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1500-750-375 watts.
- 4 12x12-in. oven units, three heats, 1500-750-375 watts.

No side receptacle furnished with this range. Cooker substituted for hotplates at small additional charge.

**DIMENSIONS**—Cooking top,  $24\frac{1}{2} \times 39\frac{3}{8}$  in.; height of cooking top, 32 in.; height over all, 52 in.; floor space,  $28\frac{1}{4} \times 62$  in.; 2 ovens, each  $18 \times 14 \times 18$  in.; shipping weight, 400 lb.

### TYPE KR-65

(For general description see page 18)

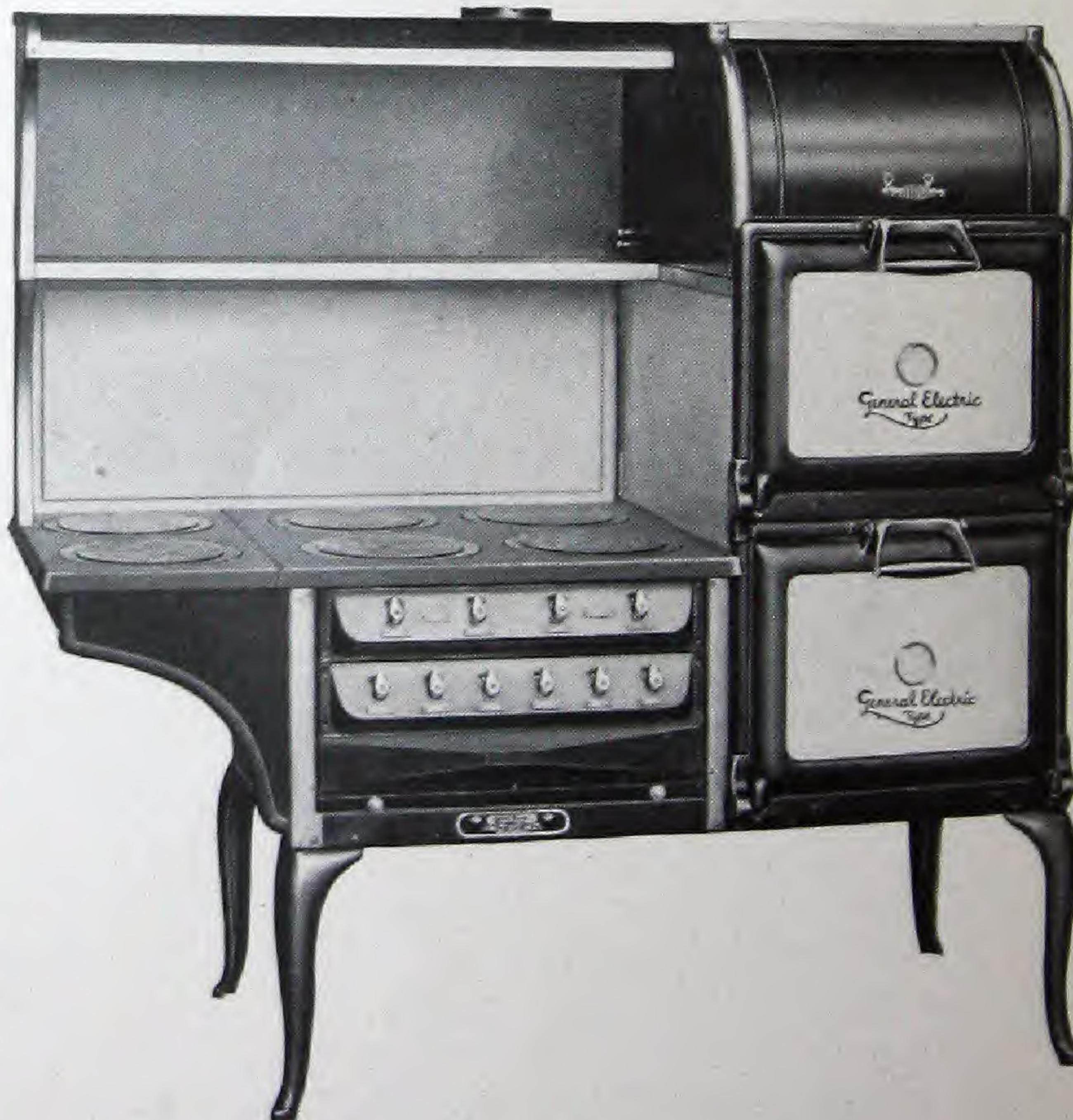
#### Equipment

Same equipment as Type KR-60, but with addition of a warming closet. Also has canopy top.

- 2 6-in. hotplates, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1000-500-250 watts.
- 2 8-in. hotplates, three heats, 1500-750-375 watts.
- 4 1 x 12-in. oven units, three heats, 1500-750-375 watts.

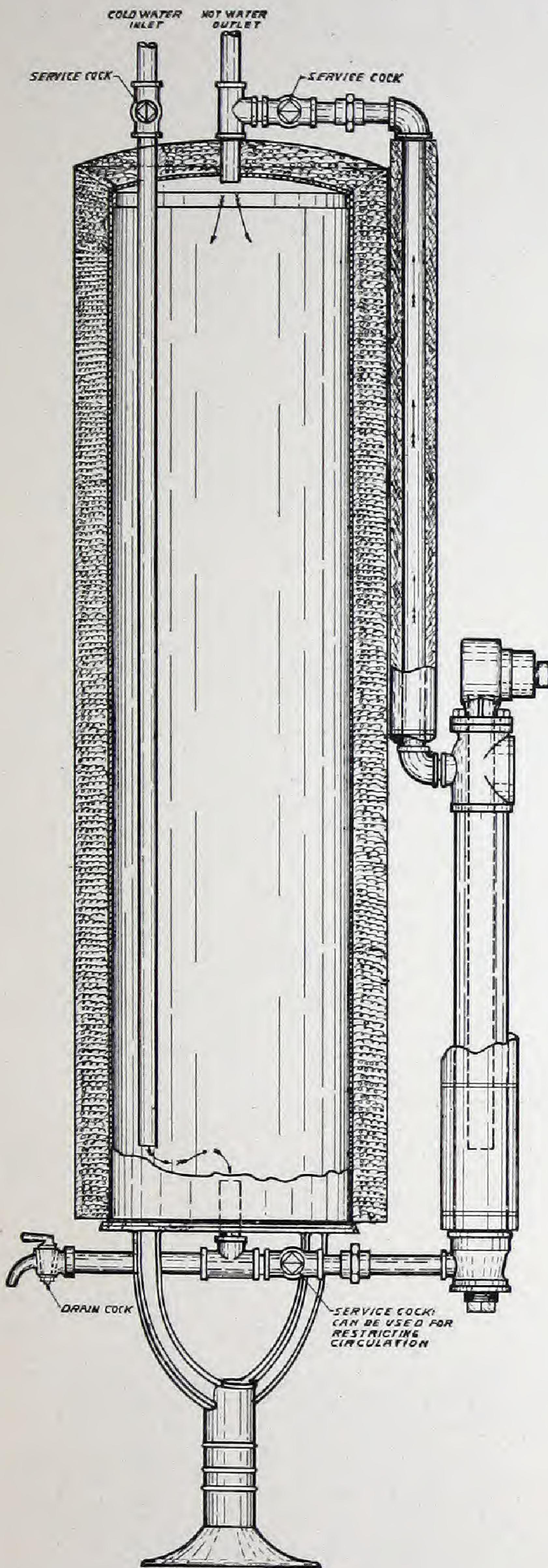
No side receptacle furnished with this range. Cookers substituted for hotplates at small additional charge.

**DIMENSIONS**—2 ovens,  $18 \times 14 \times 18$  in.; warming closet,  $12 \times 12 \times 24$  in.; cooking top,  $24\frac{1}{2} \times 35\frac{3}{8}$  in.; height of cooking top, 32 in.; height over all, 65 in.; floor space,  $28\frac{1}{4} \times 62$  in.; shipping weight, 500 lb.



## General Electric Type Electric Heating Appliances

### General Electric Electric Water Heaters (Circulation Type)



IN RESPONSE to a general interest in electric water heating—especially where electric ranges are being introduced—the following line of water heaters has been developed. Where cooking rates are in use or where special water heating rates are established the cost of water heating by electricity does not differ greatly from that of other fuels.

General-Electric Type Electric Water Heaters are a necessity in every home where an electric range is installed, and in many cities they are rapidly superseding gas water heaters. General-Electric Type Electric Water Heaters are of two types: Circulation and Clampon. The former type, which is made in two styles—outside circulation and inside circulation—is well adapted for either storage or intermittent water heating; the latter type is more satisfactory for storage purposes. Outside circulation water heaters may be installed by a local plumber and do not require a special tank. The inside circulation type is adapted to installations where it is desirable to immerse unit directly in the water, and a special tank and considerably more installation work are necessary than are required with the outside circulation type.

Heating unit of our circulation water heaters is of the most approved type, with element of sheathed wire (see page 15) imbedded in casting around which water circulates. Regularly provided with snap switch, which on three-heat styles gives range of three heats at will. It is essential in either type of water heater that the tank be properly insulated, so as to prevent loss of heat through radiation.

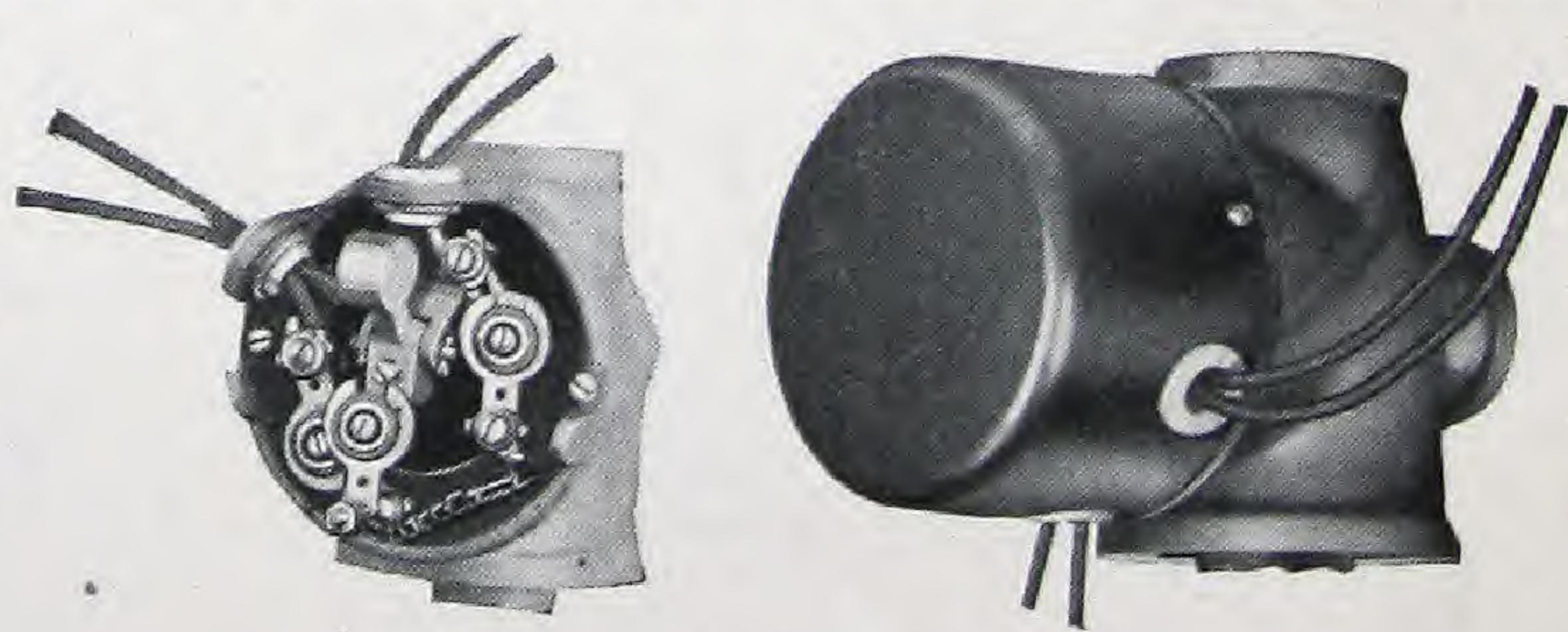
#### Outside Circulation

CATALOG NUMBER		Watts	Volts	Heats
Immersion Unit	Water Heater Complete with Pipe Fittings			
W3P25	416W6	600	100-120	1
W3P26	417W6	750	100-120	1
W3P27	411W6	1000	100-120	1
W4P38	432W7	2000	100-120	3
W4P39	433W7	3000	100-120	3
W4P39	433W7	3000	220	3
W4P40	434W7	4000	220	3
W4P41	435W7	5000	220	3



### General Electric Water Heater Thermostat (Type)

FOR regulation of heat we strongly recommend one of our No. 410Y4 thermostats, which may be used successfully on all circulation heaters up to and including 2000 watts capacity. This maintains the heat of the water in the tank by opening the circuit when maximum of approximately 170 degrees has been reached. On installations of more than 2000 watts capacity it is necessary to use a relay and circuit breaker. Write us for quotations on this type, giving size of tank, voltage, etc.



## General Electric Circulation Water Heaters

*Type*

(Continued)

ILLUSTRATION to the right shows heating unit used in our inside circulation Water Heater. This unit is identical with that of our outside circulation type, except for the addition of special pipe fitting necessary to adapt it to installation inside tank. Regularly provided with indicating snap switch.

### Inside Circulation

CATALOG NUMBER		Watts	Volts	Heats
Unit Only with Connection Box	Unit and One-Pipe Fitting as shown			
W3P25	W3P22	600	100-120	1
W3P26	W3P23	750	100-120	1
W3P27	W3P24	1000	100-120	1
W4P38	W3P34	2000	100-120	3
W4P39	W3P35	3000	100-120	3
W4P39	W3P35	3000	220	3
W4P40	W3P36	4000	220	3
W4P41	W3P37	5000	220	3

## General Electric *Clampon* Type Water Heaters

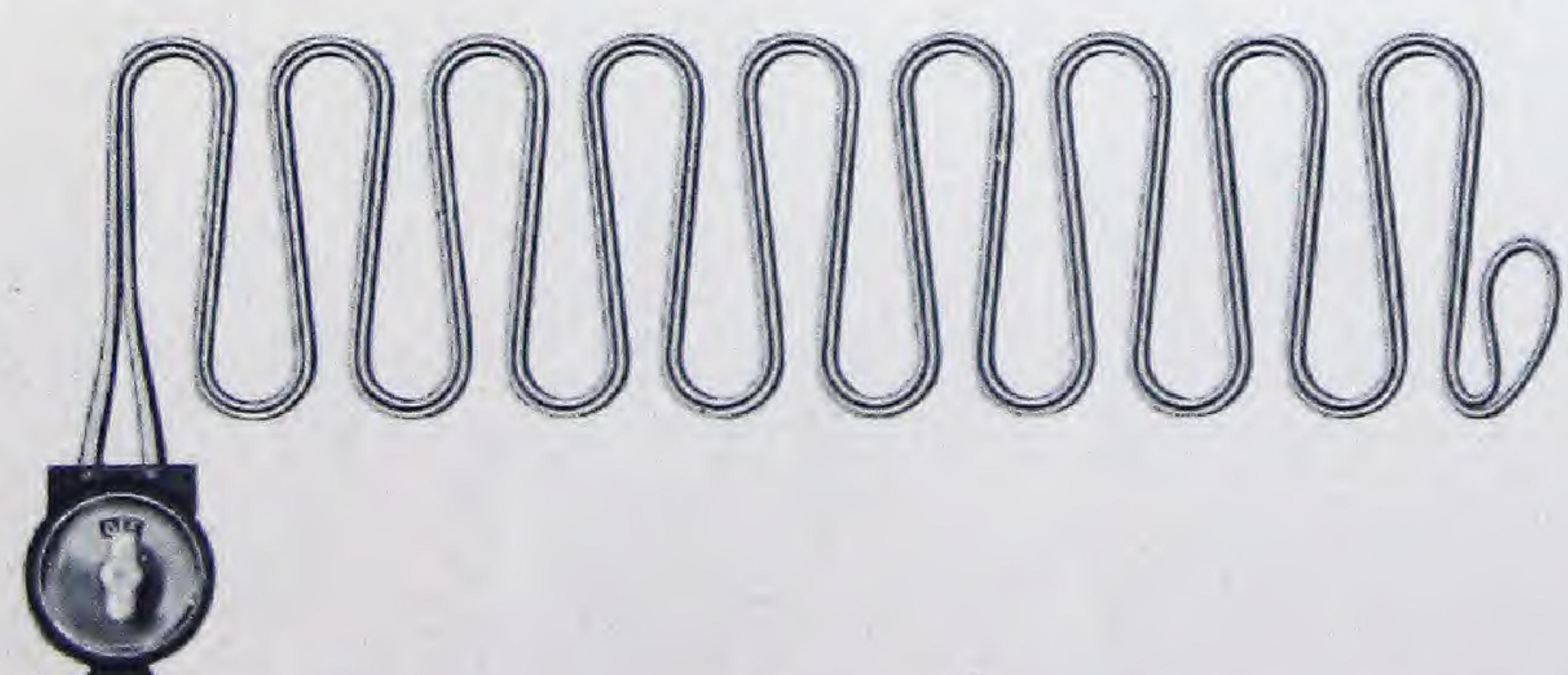
FOR heating water for continuous service our Clampon Type Heater is ideal. It consists of sheathed-wire unit which is easily and quickly attached to any regulation style tank, and its installation does not require the services of a plumber.

It is essential in either type of water heater that the tank be properly insulated, so as to prevent loss of heat through radiation.

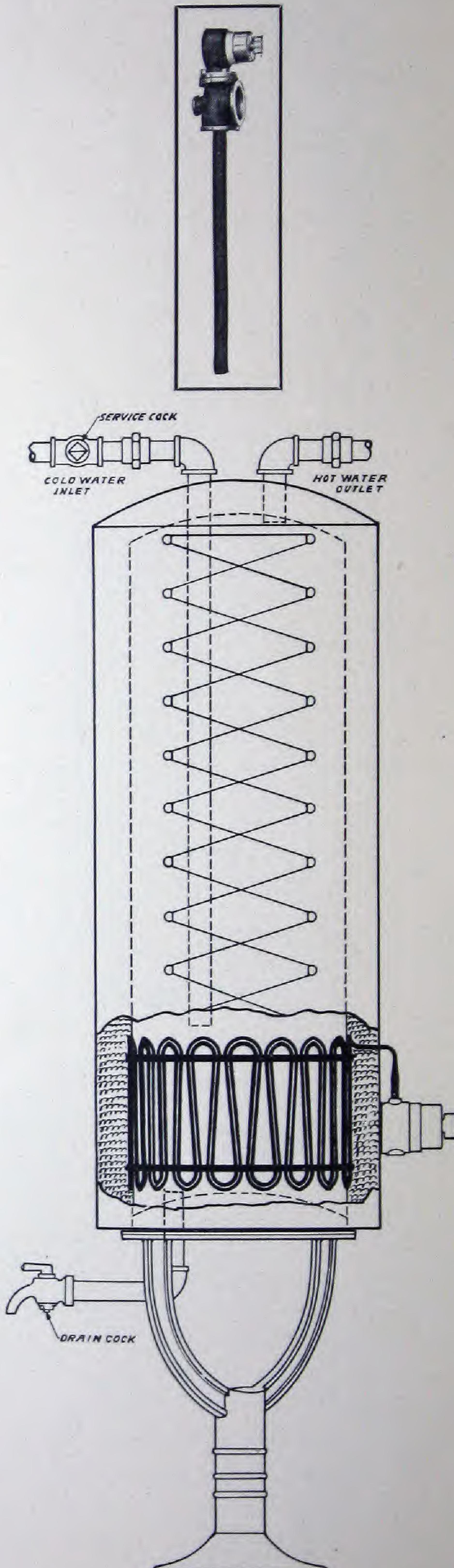
We strongly urge that you write for full and complete descriptive matter pertaining to electric water heating and installations.

### Clampon Units, Single Heat Only

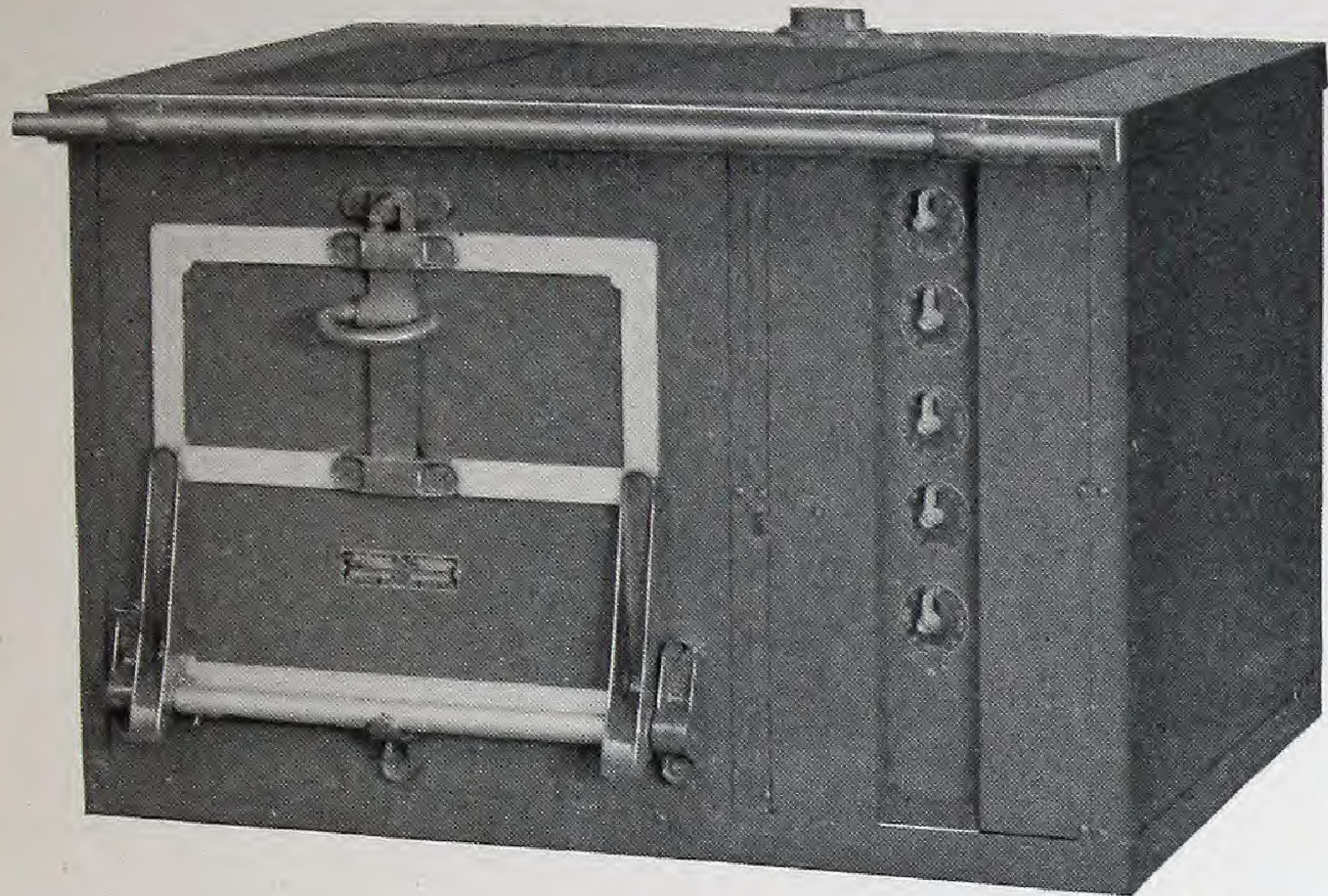
Catalog No.	Watts	Volts
416W8	600	100-120
417W8	750	100-120
411W8	1000	100-120
411W8	1000	220
411W9	1500	110
411W9	1500	220



Specify Voltage When Ordering



**General Electric "432R1" Heavy Duty Hotel Range**



THIS heavy duty range has been especially designed for use in hotels and restaurants and its construction is admirably adapted to meet actual working conditions as found therein. The first consideration was ruggedness, which would insure long life and continuous operation. Simplicity of operation, however, has been combined with massive, solid workmanship to insure ease of operation under all working conditions.

The frame of our hotel type range is of heavy structural steel, welded at the corners. Range top is of steel reinforced with angle iron below. Because of its remarkably rigid mounting, the cooking surface will easily support the weight of 1000 pounds without warping, even though the range is running at full capacity.

Insulation has been carried out to a degree which reduces heat loss by radiation to a negligible factor, the thermal efficiency of the oven burners being approximately 100 per cent. This is an important point in range construction which many manufacturers overlook.

Heating elements are the sheathed wire type and are remarkably efficient and long lived. They may be removed in a very few minutes by reason of the superior type of construction. Oven is furnished with upper and lower burners, each of three-kilo-

watt maximum capacity. Bottom burner is protected by cast-iron perforated grid to allow free circulation of hot air. Each of the four hotplates on the cooking surface has a four-kilowatt three-heat element cast into the plate. Each hotplate is separately controlled by independent three-heat switch so that every possible gradation of temperature can be easily secured. Oven door is of remarkably sturdy construction and is so firmly braced that it will bear the weight of a man on its outer edge when lowered. Because of its spring construction, however, it may be easily closed with almost no effort.

Front of range is protected by guard rail. The all over dimensions of our hotel range are as follows: Height, 31 inches; depth, 39 inches; length, 48 inches. Heating surface of top measures 24 x 36 inches and is made up of four cast-iron hotplates, each 9 x 24 inches, into which the sheathed wire heating element has been cast. The oven measures 18 inches high, 21½ inches wide and 26½ inches deep, these measurements being inside dimensions. Oven is fitted with 2-inch flue. All electrical connections are a safe distance from the source of heat, thus preventing oxidation.

Due to its excellent construction, this range is highly efficient for baking, and in roasting meats a substantial reduction in shrinkage is effected over that of ovens heated by any other kind of fuel.

Cat. No.  
432R1

Kilowatts  
22

Volts  
220

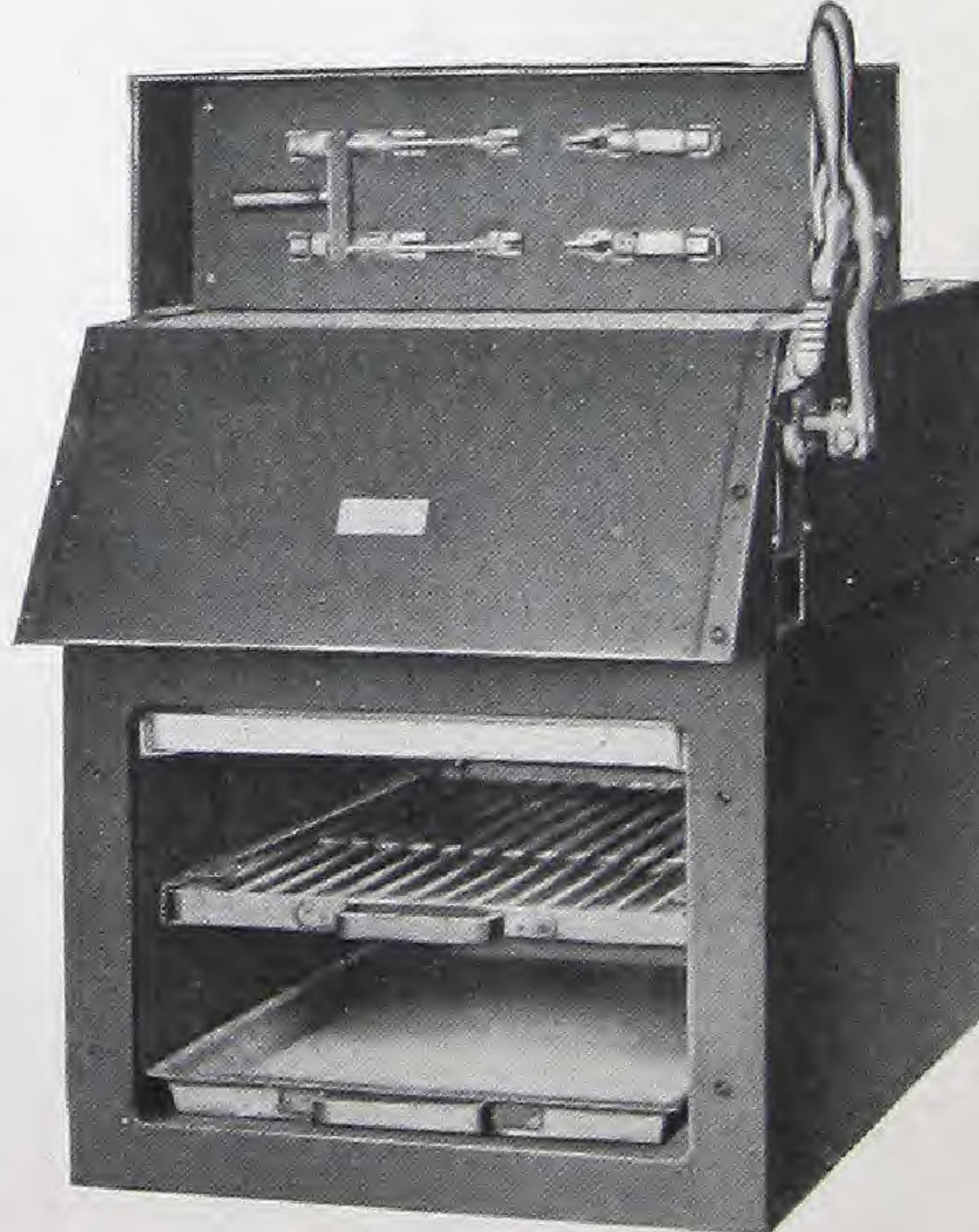
Shipping Weight  
950 lb.

**General Electric "195553" Horizontal Broiler**

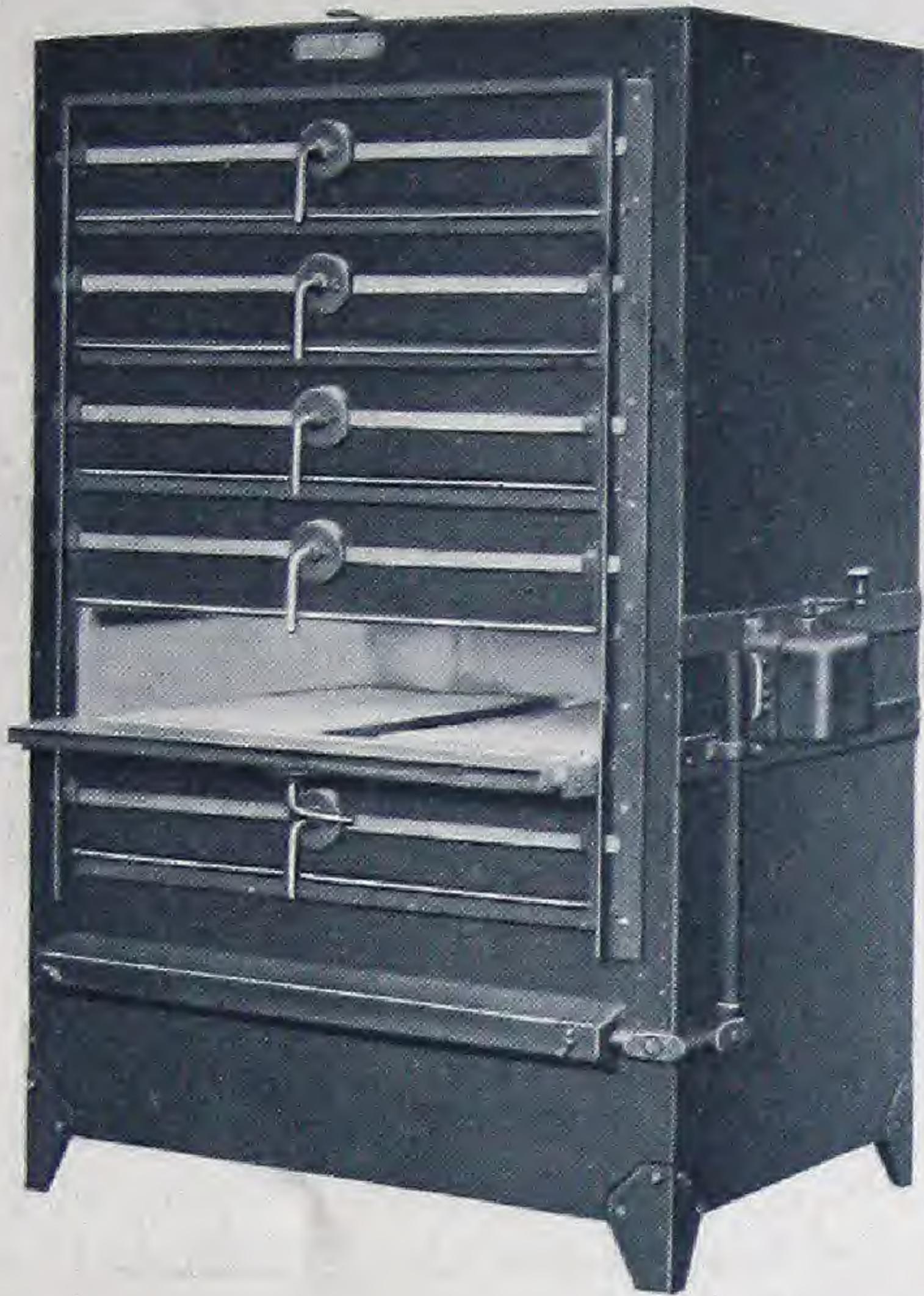
A SUBSTANTIALLY built horizontal broiler with capacity of 36 2-pound steaks per hour. Equipped with sheathed wire heating unit, two heats consuming 2500 and 5000 watts. Top of broiler is insulated with 2 inches of heat insulation which prevents loss of heat through upward radiation.

Effective broiling area is 16 x 23 inches, which is sufficient for broiling 12 pounds of steak 1½ inches thick at one time. Top of broiler equipped with double-pull knife switch for controlling heating units.

With broiler is furnished substantial drip pan and gridiron on which meat is placed. Gridiron may be raised or lowered by means of outside lever as shown in cut, depending on thickness of meat to be broiled. Dimensions: height, 30 inches; depth, 30 inches; width, 23 inches. Dimensions of gridiron: 22½ inches deep by 15½ inches wide. Shipping weight, 95 pounds.



*General Electric Electric Bake Oven*  
*Type*



THESE bake ovens are designed for heavy service, and are the result of several years' study and actual experience in the field. The construction is strong throughout, having positive side locking door latches,  $\frac{1}{16}$ -in. sheet steel linings, two inches of "Resisto-Therm" heat insulation at every point, ribbed tiling for shelf floors and heat storage, and side-center heat circulation system with regulating flue for ventilation of fumes and steam. Each oven is equipped with six accessible heating elements of the sheath wire type.

Data	Cat. No. 204050	Cat. No. 204051	Cat. No. 204052
Net weight without tiling.....	560 lb.	800 lb.	1050 lb.
Shipping weight without tiling.....	660 lb.	930 lb.	1300 lb.
Maximum watts per oven.....	7.2KW	10 KW	15 KW
Number of $1\frac{1}{2}$ lb. loaves per oven.....	30	56	120
Number of $1\frac{1}{2}$ lb. loaves per hour.....	50	80	150
Minutes of pre-heat oven to 450 deg. F.....	65	75	80
Overall dimensions, width.....	39 in.	48 $\frac{1}{2}$ in.	48 $\frac{1}{2}$ in.
Overall dimensions, depth.....	25 in.	24 $\frac{1}{2}$ in.	34 $\frac{1}{2}$ in.
Overall dimensions, height.....	54 in.	61 in.	75 in.

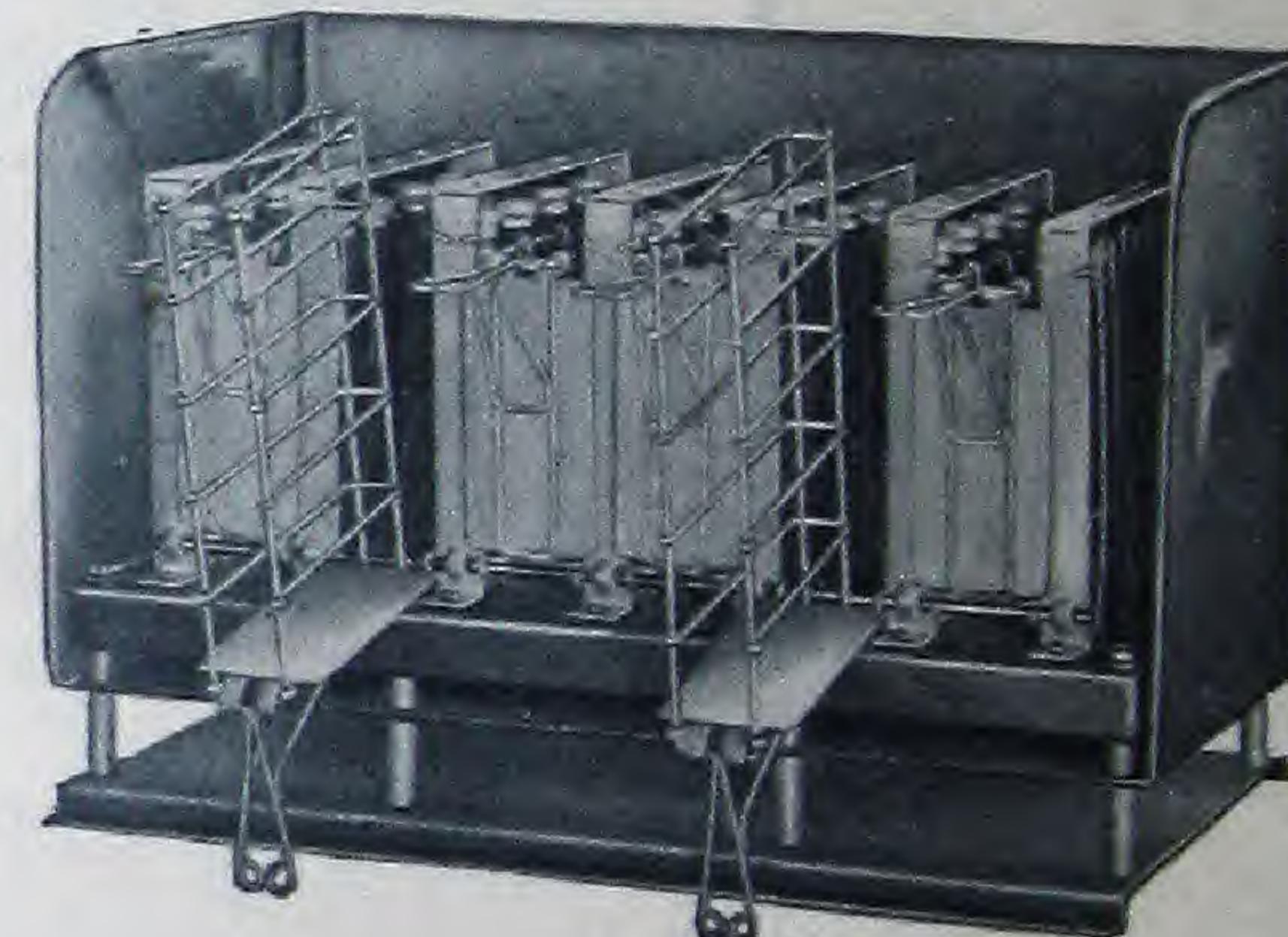
*General Electric Electric Toaster*  
*Type*

A SIX-SLICE open type toaster on which two, three, or six slices of toast can be made at one time in one minute, making it ideal for rush orders. Toast is placed in the hinged racks which are tipped into toasting position between heating elements. Sides and back are of sheet metal. Entire toaster is substantially made and mounted on rugged metal frame. Supplied complete with two indicating snap switches, two attachment plugs and 4 feet cables to the switches. Wattage, two slices, 1350; three slices, 1800; six slices, 3150. Shipping weight, 25 pounds. Dimensions: Width, 15 inches; depth, 10 inches; height, 10 inches.

Cat. No.  
153476

Maximum Wattage  
3150

Shipping Weight  
25 lb.



*General Electric Space Heater*  
*Type*

FOR heating any confined space such as bake ovens, roasting ovens, etc., we strongly recommend the use of our sheath wire space heater units. In our No. 204050-1-2 electric bake oven six of these heating units are located in the bottom of the oven. Owing to their rugged construction these units are in many ways superior to those employing fragile materials such as porcelain, mica, lava, etc., for insulation. These units possess the further advantage of being easily removed for cleaning, as it is necessary to remove but two bolts which fasten them to the angle iron support.

General Electric Type space heaters are listed in three wattages as follows: 411U3, 1200 watts; 411U4, 1700 watts; 412U4, 2500 watts.

The advantages of sheath wire space heaters over those of other types are rugged construction and the protection which sheath wire element provides for the inner heating wire.

Catalog No.  
411U3  
411U4  
412U4

Wattage  
1200  
1700  
2500

of several  
on is strong  
t steel lin-  
int, ribbed  
ion system  
h oven is  
pe.

Cat. No.  
204052

1050 lb.  
1300 lb.  
15 KW  
120  
150  
80  
48 $\frac{1}{2}$  in.  
34 $\frac{1}{2}$  in.  
75 in.



end the  
of these  
ese units  
etc., for  
as it is  
0 watts;  
ion and

[BLANK PAGE]



CCA